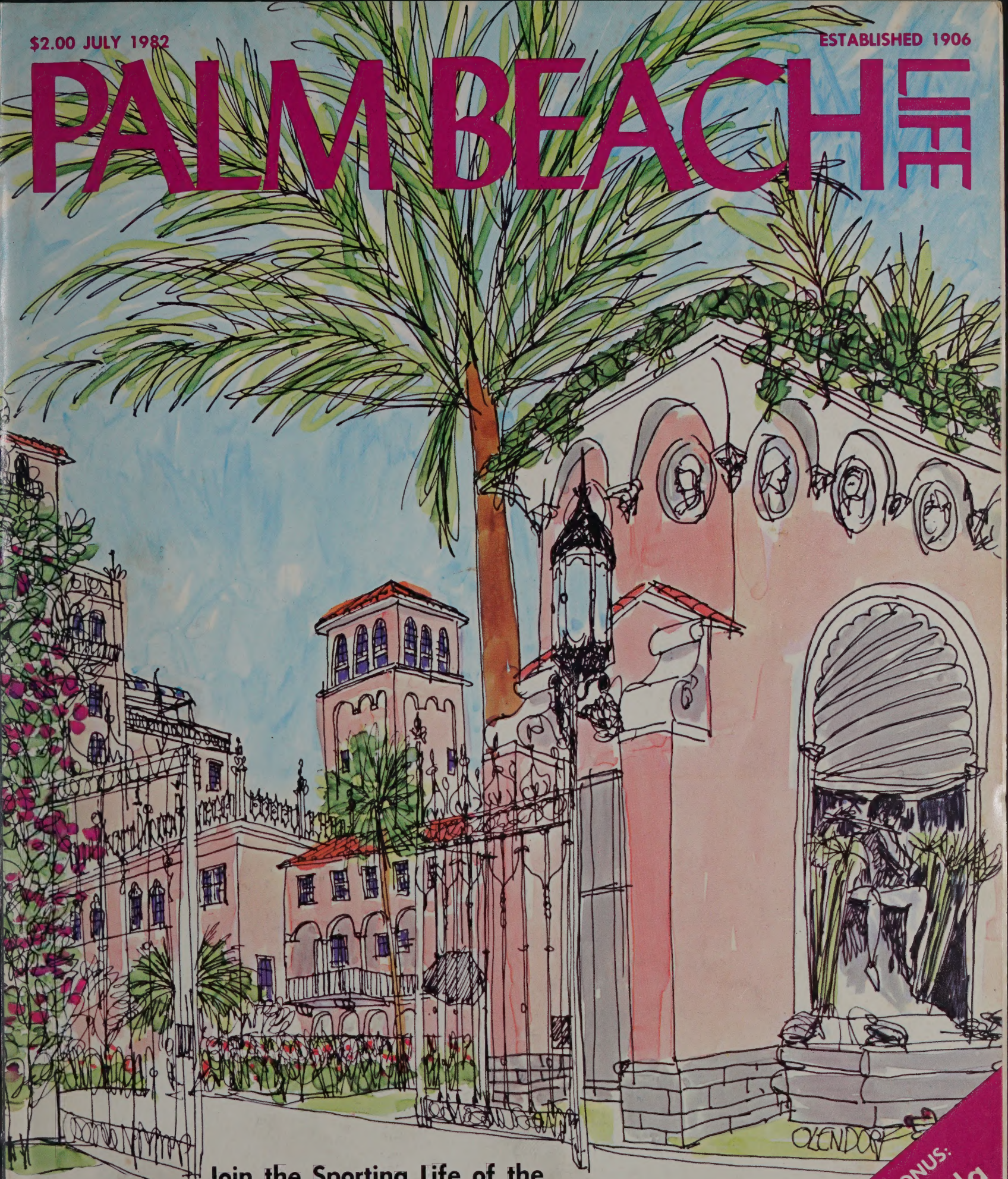


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PALM BEACH LIFE

JULY 1982

VOL. 75, No. 7



ON OUR COVER: The entrance to the Boca Raton Hotel and Club is an impressive, welcoming sight. It is just one of Florida's many landmarks and attractions, as you will learn from our excerpts of "Discover Florida" by Robert Tolf and sketched by Bill Olendorf. It all begins on page 41.

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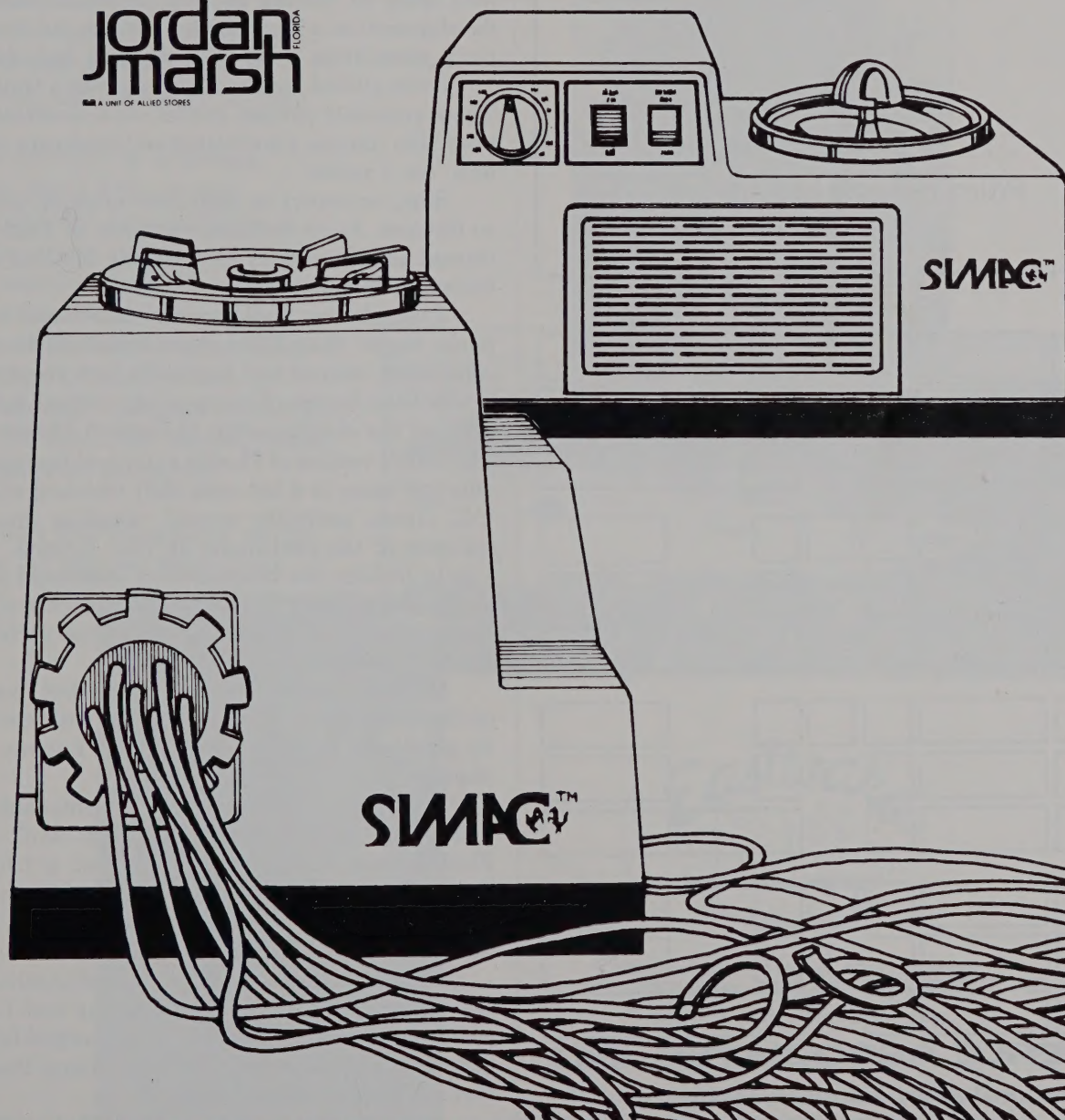
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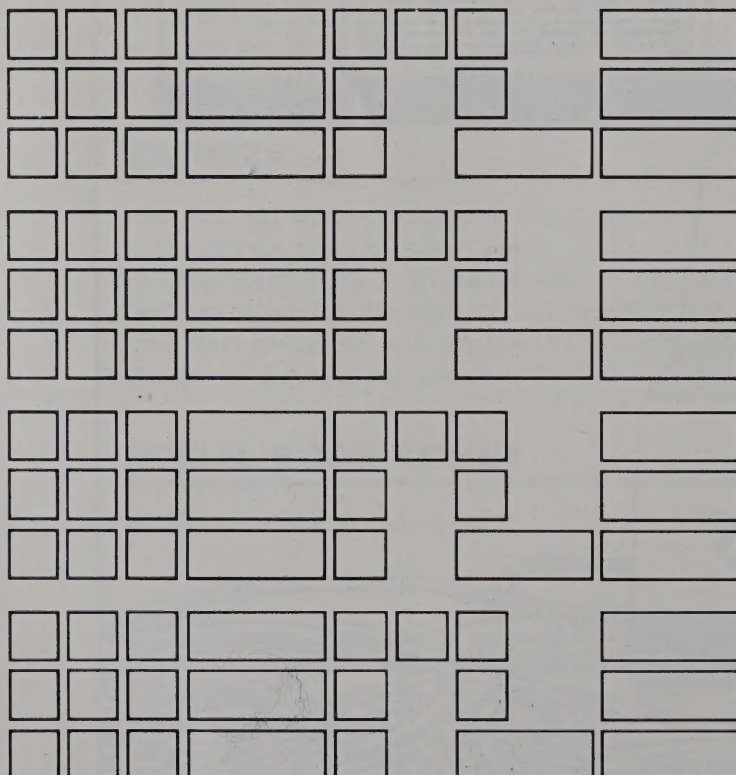


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AGNES ASH

PB DATELINE

Bill Olendorf, a Chicago artist who spends his winters in Florida, has created some exceptionally fine drawings based on his travels around the state. *Palm Beach Life* offers a selection of these in a book bonus included in this issue.

Olendorf and writer Robert Tolf provide a travel primer for new Floridians who have not ventured far from the turnpike. It's a break-in tour designed to stir your curiosity, set you off on an investigation of a state that offers the most diversified scenery in the world.

It's too bad Olendorf's book wasn't on the shelf when I first came to Florida in 1959. It would have advanced my development as a Floridian by 10 years. As it was, I wasted the early years living it up in enchanting but obvious settings.

I was guided by *Holiday* magazine's travels in the state. These smoothly written stories were illustrated by photographer Slim Aarons, a portraitist and landscape artist who used a lens, not a pallet.

Slim, an expert on high-level lifestyle, made Florida look so flawless. As he snapped socialites in Palm Beach, he performed plastic surgery by focusing his lens on the hibiscus blooming 10 feet away.

Transplanted Wall Streeters were posed beside swimming pools, bigger than Lake Okeechobee. Although they looked completely relaxed and tropically lazy, there was a telephone beside their lounge chairs as if any minute a call might come, offering the chairmanship of General Motors.

Slim's version of Florida at its best featured Lilly Pulitzer, cute and sassy in a hot-pink shift trimmed with rough lace, or C.Z. Guest, perfectly tanned, standing among the Roman columns of the pool house at Villa Artemis.

In *Holiday* the bougainvillea blossomed over the entrance to the Boca Raton Club and the Breakers cottages provided background for a demonstration of the perfect golf swing by Frank Stranahan.

In Miami, Alfred Gwynne Vanderbilt fixed his binoculars on the finish line at Hialeah. The girl with him was half hidden by geraniums edging the family box, but you knew she was a stunner.

My preoccupation with these fashionable watering holes delayed my education as a native. I didn't feel at home in Florida until I had eaten oysters at a fishing shack near Apalachicola, driven through the groves around Tangerine and Tavares, hunted through the antique shops in Mount Dora and walked the beaches on Longboat Key.

There were times during vacations in out-of-the-way Florida when the "love bugs" blinded me and I could no longer tolerate tepid instant coffee. Then I longed for the luxury of a cabana at the old Roney Plaza on Miami Beach or a plate of Bay scallops at Petite Marmite.

Florida is one of the few states that outsiders, no matter how skillfully they write, paint or photograph, cannot summarize. It is no help to see ourselves as others see us, we must experience Florida's many wonders for ourselves and draw our own conclusions, pick our own best places. □

Eastward: a point of elegance on the Maine coast.

If you're thinking of getting away from it all, and regretting what you may leave behind, come to where the world is distant and the best is near.

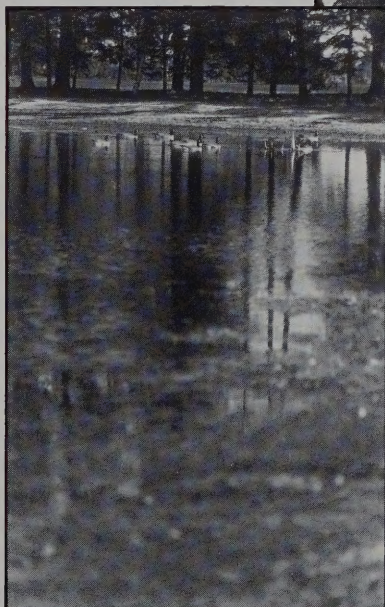
Retreat to a different environment; to a forgotten lifestyle; to a spacious community that will take you away from the wheels of the metropolitan machine.

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IN GOOD SHAPE

SKIN SINS — AVOID THEM TO LOOK YOUNG

Let's face it: If candle is your chosen light source, floppy, your favorite hat and peekaboo, your preferred hairstyle, chances are what you're hiding is a lifetime of skin sins.

Unlike Dorian Grey, however, whose transgressions had the decency to stay confined to a hidden portrait, our skin sins stare back at us daily from the mirror. There is no escaping their constant reminder that lazy cleansing habits, incompatible makeup, smoking, poor diet, little exercise and risky sunbathing practices have all contributed to making our skin look older.

Unfortunately, "older" skin has already begun somewhere between the ages of 12 and 14, when surging hormones generated by newly awakened sex glands introduce most adolescents to acne. Few teenagers escape the influence of this endocrine upheaval and boys usually fare worse because their skin produces more oil. Save your sympathy, however — nature balances this injustice later in life when you wonder why he's aging so well.

Acne & Blemishes

Since puberty is a "first outing" for the mix of androgen (male) and estrogen (female) hormones found in both sexes, these glands overdo it a bit, becoming excessively active and enlarging both the sebaceous (oil) glands and pores (whose function includes letting sebum flow out). About every three hours they stimulate a fresh supply of sebum which, if not removed, results in clogging up the sebaceous channels. Coupled with the secretions from the sweat glands, this provides a fertile environment for growing skin bacteria.

Normally these microorganisms cause no harm to the skin because its self-sterilizing action maintains a slightly acid coating called the pH balance or "acid mantle." In a young skin, it takes only about 20 minutes to replace this natural acidic protection after washing. As we age, replenishing this natural defense takes longer and it functions less efficiently. When the skin is broken as a result of squeezing or picking, oil secretions, moist sweat glands and bacteria

lay the groundwork for a triple whammy that shows up as infected and inflamed skin.

Picking or squeezing blemishes is probably the first skin sin we inflict on ourselves. Removal of blackheads, even with a special mechanical comedones extractor, is a highly delicate procedure which can easily scar the skin when improperly done. It is equally damaging to scrub furiously at the offending spots with a facecloth. This only serves to spread infection and further inflame already sensitive skin.

Two of the most prevalent skin sins

treat and maintain their skin for a lifetime of beauty. "There's no such thing as bad skin," Miss Klinger reminded me, "only bad skin care."

Cleansing

When it comes to blemishes, Georgette Klinger believes the fewer products used to treat erupted skin the better. In more than 40 years of treating literally thousands of broken-out skins, she has found that thorough cleansing — with a product that has been tested for effectiveness on oily skin — is the key to treating an existing acne condition and preventing a new one from



committed by women — including young sophisticates who should know better — include the self-defeating practice of attempting to cover blemishes with makeup and, worse, not removing makeup properly before falling into bed.

Georgette Klinger's salons in Palm Beach, New York, Chicago, Beverly Hills and Bal Harbour routinely treat such skins. In an interview, Miss Klinger noted that it often takes her trained cosmetologists several treatments to correct skin mishandled in this manner. "The lucky ones," she confided, "are the teenagers whose grandmothers and mothers bring them to us at the first sign of a skin eruption." With their first facial they learn how to properly cleanse,

cropping up. "Whatever other treatments may have been introduced over the years," Miss Klinger affirmed, "our own success with clearing up acne by cleansing has proved to be the safest and most effective."

"Clip your hair back. Apply makeup remover to soften dirt and remove all traces of makeup. Go over these areas with a clean piece of cotton, then begin your cleansing routine with the application of warm compresses: Wash out your facecloth, even better, use a diaper. Use warm water to saturate the cloth. Apply it to your face. Press, do not rub. Rinse, and reapply the clean washcloth or diaper several times until the skin is softened.

"Cleanse with an oil-free cleansing lotion. Be thorough and careful about applying the lotion. Always be sure to get into the hairline with your cleansing lotion. Rinse thoroughly with very cold water.

"When skin is badly broken out, a drying mask which contains sulfur or Ichthyol is a good supplementary treatment. You want to confine the mask to the area which is broken out, and leave it on only until it dries.

"Remove the mask with warm water and rinse thoroughly with cold water. Be sure to keep the skin free of all night creams, makeup and anything else when you go to bed. If you follow the procedures prescribed, and keep the skin scrupulously clean and free of oils, you should see encouraging results in the clear-up of your skin. Be diligent!"

Self-Inflicted Damage

While it is true that our skin has a built-in timer connected to both heredity and environment, we can delay skin's aging with good habits. By the time many of us learn this, however, we've already established an extensive list of bad ones.

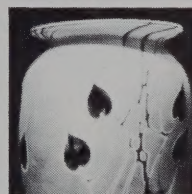
Improper diet, inadequate sleep, smoking, excessive alcoholic intake, stress, obesity, overexposure to sun — taken alone, each detracts from having the healthiest, most beautiful skin possible. Collectively, they simply make us look old before our time.

While stringent diet rules may have been discarded in relation to acne, poor nutritional habits still are visible in skin that lacks luster and elasticity. Too much sugar and salt cause fluid retention and result in bloated skin.

Too little sleep results in tension, which forces the body to concentrate blood circulation on internal organs, leaving the face drained of color. The body floods the system with adrenalin to keep us alert, thus leading to irritability which, in turn, results in frowning and facial lines.

Smoking robs the circulating blood of oxygen needed to regenerate skin cells and causes premature aging. Repeatedly puffing on cigarettes also leaves perma-

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nent vertical creases in the upper lip.

Alcohol deprives the skin of essential nutrients and too much of it acts as a vasodilator which causes facial flushing and dilated capillaries in sensitive skin.

Stress can accelerate oil production, through action by the adrenal glands causing acne. Stress also produces fatigue which results in deepening facial lines. Allergies are usually accentuated by stress, resulting in itching, swelling, redness or a hive-like rash.

Extremes in weight — on either end of the scale — are bad for skin. Obesity compresses blood vessels, impeding the work of bringing nutrients to the skin's surface. Underweight reduces the subcu-

taneous fat layer that helps skin look smooth and remain flexible.

If Coco Chanel knew what we do today, she would eschew the credit for making sunbathing the "in" activity. Continued, excessive exposure to the sun's ultraviolet rays can permanently destroy the collagen fibers that keep skin taut and youthful looking. As layers of skin cells thicken in response to sun damage, they produce the dry, hard leathery surface we abhor.

Ultraviolet radiation also changes the DNA — the genetic material in skin cells — and can result in skin cancer. People of Irish, Scottish and Finnish heritage are among the most susceptible.

Fortunately, skin cancer is highly curable. The same is not true, however, of malignant melanoma — a sun-triggered, potentially fatal form of skin cancer that causes changes in body or facial moles.

Aging & Dry Skin

Puberty and aging produce the only two skin conditions of which we are relatively guiltless.

Georgette Klinger, luminous-skinned and in her 60s, has a healthy philosophy relating to aging skin. "Relax," she said, "find new interests. Get a job or volunteer . . . don't limit friends to your own age group. Younger people will find you interesting if you haven't let your *mind* get wrinkled."

But for those of us who feel we're wearing our Dorian Grey portraits "up front" and who would like some help in erasing a few of life's skin sins, here are Miss Klinger's special tips for dry skin culled from her book, *Skincare*, written with Barbara Rows:

"Once a week to remove top skin dryness or to improve skin tone by helping skin shed faster, use a peeling mask if your skin is not too sensitive or thin textured. Apply thickly and evenly with your fingertips, and let it set for five minutes. With your two middle fingers, lightly rotate the mask until it moves off under your touch. Keep rotating it off until it has been thoroughly removed. Rinse a few times with cold water.

"Follow the peeling mask with a warm herbal mask, which usually comes prepared for use. If you cannot get a warm herbal mask, mix avocado oil and wheat germ oil or even corn oil together in equal measurements. Heat the mask in a double boiler and apply it evenly with cotton. Try to keep the mask warm on your face for about 20 minutes, using a heating pad or hot water bottle filled with warm water and apply directly to the mask itself.

"Then heat a stainless steel spoon in boiling water for a minute or less, and test it on your wrist; when it feels comfortable but still quite warm on your skin, massage the oil lightly and gently into the dry areas of your face with the back of the spoon. The flat, warm surface of the bowl of the spoon will help the oil penetrate into the skin. Keep heating the spoon when necessary and working the oil in for about 10 minutes.

"Pat off excess oil and rinse with cool water. After you have finished with a mask or oil treatment, spray on spring or rose water from an atomizer." □

Joy Tomlinson Phelan is a member of the American Medical Writers' Association.

HEALTHLINE

To Itch or Not to Itch — Not Neurotic: Dr. M.W. Greaves, of St. John's Hospital for Diseases of the Skin in London, found that instead of an emotionally-induced itching response, definite chemical changes can take place in healthy skin following a bath or shower. Among them was the release of a substance called acetylcholine, which raises blood levels of histamine — associated with allergic reactions. In two-thirds of the patients treated with antihistamines, itching was effectively suppressed.

Anti-Acne Pill: The Food and Drug Administration has just approved a new prescription drug for the most disfiguring form of acne. The product, 13-cisretinoic acid, has been shown to cause long-term remission of cystic acne, a chronic disorder of the oil glands primarily of the face, neck and back.

A synthetic derivative of vitamin A with a chemical name of isotretinoin, the new drug will be marketed by Hoffman La-Roche under the name Accutane. Common side effects include severe drying and chapping of the lips. Joint pain and dryness of the eyes and mucus membranes also are said to be prevalent. In some instances, it has produced elevation of blood serum triglycerides or cholesterol levels. While approving the product, FDA is reminding physicians that less powerful preparations are also available.

Skin Test for Breast Cancer: Dr. George F. Springer of Northwest University in Evanston, Ill., believes a new skin test may save thousands of women's lives. Called a T-antigen test, it works by producing a skin reaction

similar to a positive tuberculin test if there is even the smallest beginning of breast cancer. Dr. Springer's test has detected cancer in 70 cases prior to any other signs of the disease appearing. It has shown cancer present in one case that was not diagnostically confirmed until six months later. Where it has registered negative, no cases of cancer have been found.

Exercise and Healthy Skin: Dr. James White, exercise physiologist at the University of California, San



Diego, reports that a Finnish study of middle-aged athletes shows that people who exercise regularly have fewer wrinkles than those who do not. Samples of skin taken from exercisers were found to be thicker, stronger and denser than skin taken from sedentary people. Thick skin tends to wrinkle less than thin skin.

Dr. White, in an effort to corroborate the Finnish study, tried pairing by age a group of 20 older women participating in an indoor trampoline exercise program with 20 sedentary women. The exercise group had fewer wrinkles, better skin coloring and, in an unusual finding, Dr. White discovered that bags under the eyes disappeared after the exercise group began working out.

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Burdines

THE WINE MYSTIQUE

EGYPTIAN CELLARS PORTRAY EARLY TRADITIONS

Winemaking, like so many features of our everyday lives, seems to have begun in the more fertile parts of the Near East well before the discovery of writing allowed men to start keeping histories, much less vintage notes. There is ample literary and archeological evidence from the not so distant past — say, the last 5,000 or 6,000 years — that the vintner was a familiar figure in communities all around the eastern end of the Mediterranean.

But what has become of this great tradition? Put less rhetorically, when was the last time you tasted a Levantine wine? A few lucky wine enthusiasts perhaps have been able to track down a bottle of Chateau Musar, the burgundy-like red wine from Lebanon which so many connoisseurs have praised. Others have tasted the not-too-bad wines the Rothschilds started making about a century ago in what is now Israel. Adventurous travelers report what fine dry, red wines are being made in Turkey these days. Most of us have had to settle for a few experiences with Greece's retsina, one wine for which the phrase "it doesn't travel well" might have been invented.

The best documented great wine tradition is to be found in Egypt, where despite centuries of Islamic disapproval, some vestige of the old craft endures. Don't expect to find any examples at your neighborhood store, however. You will probably have to travel to the Nile to be able to taste modern wines with such evocative names as Cru des Ptoleemes, Reine Cleopatra, Nefertiti or Omar Khayyam.

A shorter trip to the nearest museum with an Egyptology collection may suggest that things used to be better. There you will find frescoes of well-tended walled vineyards and of busy vigneron tramping the grapes. You will see depictions of gardens shaded by massive old vines, and you can gaze wistfully at delicate goblets of alabaster and faience and gold.

Perhaps you will experience a little of the thrill the archeologists must have felt upon entering tombs in which red wine still stained the ceremonial vessels and, in a few instances, where some very dry raisins indeed were identified as offerings of the *Vitis vinifera*, the "European" wine grape we enjoy so much today.

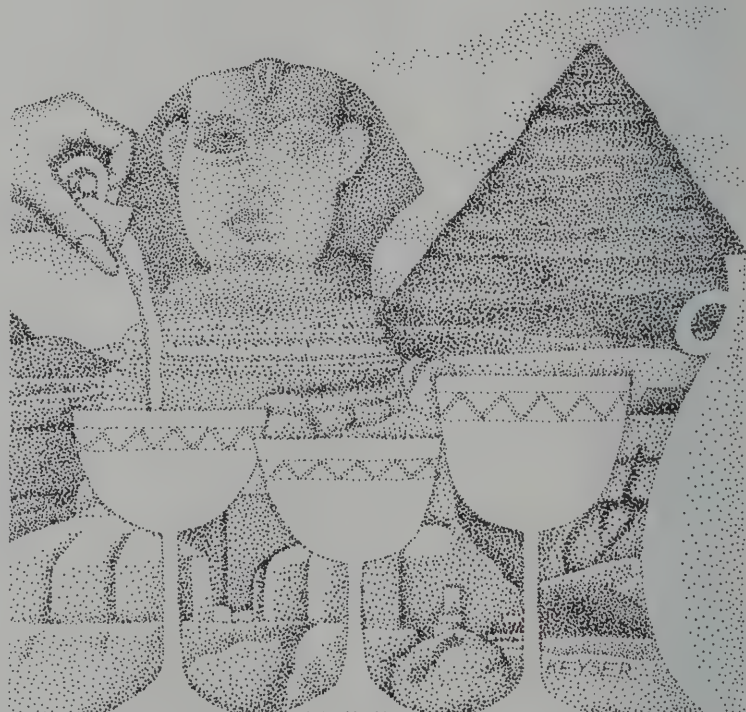
That is why it is so interesting to come across the slim volume published a few years ago by Leonard H. Lesko, a professor of Egyptology and department chairman at the University of California at Berkeley, and himself an avid amateur winemaker. *King Tut's Wine Cellar* (B.C. Scribe Publications, P.O. Box 4705, Berkeley, Calif. 94704) is a useful summary of what has been known for many years about ancient Egyptian wine, to which Dr. Lesko has added several new theories based on his own findings in the field and on our increased knowledge of viticulture.

The "boy king" Tutankhamen was certainly not the only pharaoh to keep a cellar, but his famous tomb, excavated in 1922, offers one of the best glimpses of the role wine played in Egyptian life in the "golden age" of the New Kingdom. In addition to the luxurious furnishings — which included a particularly beautiful alabaster chalice in the form of a white

lotus — Howard Carter discovered in an annex to the burial chambers a "cellar" of three dozen plain pottery wine jars. The wine had long since dried up, but the labels in hieratic script (a simplified form of hieroglyphics) were still in legible condition on 26 of the jars.

Based on this evidence, and a good deal of other data from tombs elsewhere in Egypt, Dr. Lesko makes several points of interest to the modern winedrinker.

Most striking of all is the fact that the wine was so specifically labeled. We tend to think that until recent times winemaking was a pretty haphazard affair, but here is a system of keeping track of where the wine came from and who made it



that goes beyond the strictest modern laws concerning appellations.

The labels, written on the clay stoppers that sealed the tall, pointed jars, indicate a date and name the wine, sometimes with an adjective indicating "sweet" or "of good quality." The labels also indicate the estate responsible for production and bottling, the location of the specific vineyard and the name of the chief vintner.

It seems reasonable to conclude from this that the ancient Egyptians had a sophisticated understanding of the nuances of geography and climate and soil that make one wine different from another of the same type as well as an appreciation, perhaps based on craftsman-like pride, of the subtle changes of style that distinguish the work of one winemaker from another.

The range of years represented suggests they also understood vintages and the possibilities of bottle-aging. Whether they treasured particularly old wines is less certain; after use, wine jars stamped with a certain year may have been recycled

— especially the more decorative ones — for continued use.

Obviously, the Egyptians held wine in high esteem; otherwise they would not have packed it away, in the style of the most luxurious “box lunch” imaginable, with all sorts of other delicacies and decorative objects for the dead ruler’s long voyage into eternity. In fact, it seems wine was even a luxury good this side of the grave for them. It was probably reserved for the nobility, the priesthood and the royal family, many of whom seemed to have taken great pride of ownership in certain vineyard properties. The masses drank beer.

Even among the rich, wine may have been less of a daily drink than a special beverage served on great ceremonial occasions. There is a particularly poignant suggestion of this in the “litter” collected after Tutankhamen’s hasty funeral and carefully stored in pottery jars. Among the floral collars the mourners had worn at the funeral banquet and the dishes they had eaten from was found a graceful, long-necked decanter of dark redware — the vessel used then, as we still do in a roughly similar fashion today, to transfer the wine off its dregs in the unwieldy big jars and into a container from which it could be easily poured.

By classical standards, Egyptian wine seems to have been a fairly natural product, without the addition of resins, herbs, spices, honeys and whatever which the Greeks and Romans later enjoyed. From the evidence of wall paintings and dried remnants, most of the wine was red.

Later classical writers, however, highly praised the white wines from the Nile delta, suggesting that the current craze for such things may not be so current after all. By modern tastes, Egyptian wine might have seemed a bit flabby, for — as many Californians can attest — it is difficult to achieve the proper level of acidity in grapes grown in a hot climate.

As for the actual technique of winemaking, wall paintings and texts suggest that it was not too different from the methods used today in less mechanized parts of the wine world. Only glass bottles and corks were missing.

From 1340 B.C. to the present day is a mighty leap, but there is at least one link, already mentioned in passing. The earlier Egyptians do not seem to have coated the insides of their porous clay jar with anything to prevent soakage; in later times, they sometimes used pitch or resin. This gives a very distinctive — and to many people unpleasant — taste to wine. The early Greeks had many trading connections with the Egyptians and may have picked up this practice from them.

Today, the most famous Greek wine — though far from the best — is a heavy, somewhat sweet, piney-flavored white wine called retsina, made in Attica, the region around Athens. It is popular in Greek restaurants in this country but never tastes quite as good imported as it does when used to wash down a simple, heavy Greek meal enjoyed outdoors in warm weather on a terrace overlooking the Mediterranean Sea. □

Charles Calhoun is a free-lance writer residing in Bar Harbor, Westhampton Beach and Palm Beach.



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FIRST EDITIONS

Do you ever wish or dream that you had made different choices and had lived a different life? Daydream or nightmare, as the case may be, you'll have to admit that such speculation is momentarily tempting, perhaps deliciously so. Give the notion to two writers of imagination and presto, you have a glamorous, romantic novel. At least that is what happened with Judith Barnard and Michael Fain, a husband-and-wife team who write as "Judith Michael."

They have produced an intriguing book, *Deceptions* (Poseidon Press-Pocket Books, \$15.95). It is the story of Sabrina and Stephanie Hartwell, identical twins with quite disparate personalities. Although she is leading a quiet life with her husband and two children, Stephanie is beginning to wonder if that is all there is to life. Meanwhile, Sabrina, who has been enjoying the good life as a jetsetter, also asks herself if parties and lovers are all there are to existence.

The sisters meet and decide to play their childhood game of trading personalities — just for a week. As you may guess, Stephanie acquires a taste for her twin's world and Sabrina falls in love with her brother-in-law. How it all comes out, I leave to you to discover and I guarantee you won't be disappointed in the romantic denouement the authors have worked out. Clever stuff. And no peeking, please!

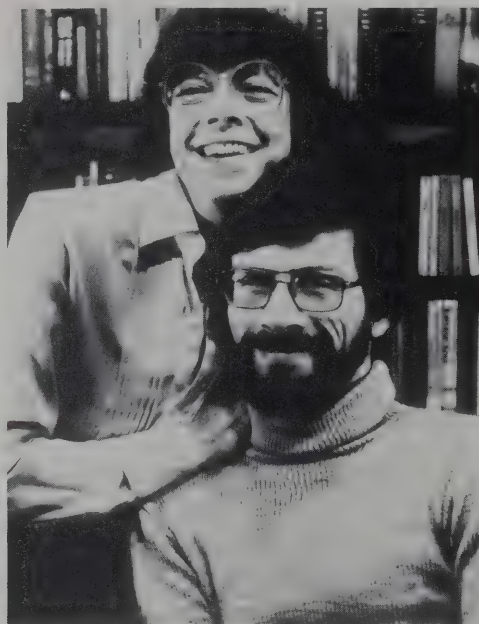
This is the time of year, isn't it, when we like to curl up with a good thriller? All right, I have one for you, Richard Harris' *Honor Bound* (St. Martin's Press, \$12.95), which draws on the author's inside knowledge of the legal system and his well-schooled ability to write a graceful English sentence.

The story concerns Thomas Hasher, a respected, successful lawyer whose world is turned upside down by the mysterious death of his best friend, Lucius Slocum, an older lawyer who had raised him from the age of 10. When Slocum's death is ruled a suicide, Hasher has his doubts, suspecting Slocum's gorgeous young wife. It's a marvelous situation around which to build a

suspense story, for the question is, "Can Hasher prove his suspicions?"

Seeking solutions, Hasher gets in deeper than he had bargained, and the plot, as they say, thickens. Harris is equal to the complications, however, and moves through them with commendable narrative pace.

Two other books of suspense are in my bag this month, each worth your best



Judith Michael, a husband/wife team, produced an intriguing tale of twins swapping identities.

while. One is Jack S. Scott's wry *An Uprush of Mayhem* (Ticknor & Fields, \$10.95), one of the few murder stories I've read recently that is written with a sense of humor. (Scott, as you probably know, is the creator of Alfred Stanley Rosher, the British detective, who has appeared in five previous novels.)

The story is most ingenious and involves the multimillionaire Sir Roland Goyt's young maid, who is found slain in a park. The chief suspect is a member of a gang whose attempt to rob Sir Roland was once foiled. However, the crook has an ironclad alibi, albeit an interesting one. From that point, Scott assembles an amusing suspense cast who indulge in some surprising turns and twists. Humor and satire make the mayhems (yes, plural) outstanding.

A delightfully sardonic sense of humor is also on tap from Frederick Forsyth (*The Odessa File*, *The Devil's Alternative*, remember?) in *No Come-backs* (Viking, \$13.95), a collection of 10 short stories of suspense. Forsyth has the great knack of sketching characters in lean phrases, creating credible dialogue and building atmosphere and mood. This flair is evident all through these stories, many of which have twist endings.

All the stories are tautly spun, with such themes as deception, adultery, blackmail and murder. In one yarn, a London businessman schemes to get rid of an in-the-way husband, hiring a hit man for the grisly task, only to discover that the man does a more thorough job than ordered. Another tale offers a meek but resourceful fellow who engages in a bit of dalliance and, alas, is blackmailed. He escapes, though, in a clever ploy that will, I think, tickle your ribs.

Forsyth's collection is a book for your bedstand, or for that otherwise unoccupied moment when you just want a good, short read.

Wit and a clear eye also characterize another fine novel for you, John Wahtera's *Love in a Proper City* (Morrow, \$13), a story set in Boston and that will remind you of John P. Marquand before you are through. The principal person in the book is Dana Channing Low (what a typical Boston name!) who is presented as a 35-year-old bachelor and banker who lives at home, where he is on stiff terms with his parents. All changes, however, when Zeline, an older diva, and Libby, a younger woman, enter his life.

Moving with a nice gait, the story captures Low, Zeline and Libby at play and in love and it also quite nicely evokes the atmosphere of Low's Boston — his bank and its customers. A novel of manners, *Love in a Proper City* is to be celebrated for its charm and humor.

In late 18th century Scotland, a lovely and ingenuous young woman, Mary Nisbet, married Lord Elgin, much

older but a peer of the realm and known to his familiars as Thomas Bruce. Fictionalizing the event in *Lord Elgin's Lady* Houghton Mifflin, \$13.95), Theodore Vrettos has taken a nugget of history and turned it into a sparkling novel. It covers, among other matters, the Earl of Elgin's almost mad determination to take the so-called "Elgin marbles" off the ancient Greek Parthenon in Athens and carry them to London, where they are now exhibited in the British Museum.

The Earl was ruthless and probably not a pleasant man and his marriage was doomed from the outset. However, it has all the elements of tragic romance, and Vrettos, a splendid storyteller, makes the most of them. Mary Nisbet was loyal and vulnerable, so writing the novel pretty much from her perspective permits Vrettos to work in both the historical background of the opening of the Turkish empire to the West and human problems of a domestic life. This was complicated, by the way, by a facial disfigurement that the Earl suffered. Colorful, *Lord Elgin's Lady* will rouse your imagination and touch your heart.

You know about *Lord of the Flies*, of course, whose British author William Golding is famous for little else. Obviously an intelligent man with a fund of quiet humor, Golding is not to be contained by novels, so he is with us this month as an essayist in *A Moving Target* (Farrar, Straus & Giroux, \$12.95).

Like many bright men, Golding wears his learning lightly, so his aim is to divert as well as to get some ideas off his chest, a goal he accomplishes with panache in the 17 pieces that comprise his book. Each one is a gem to be picked up and examined.

And since this is preeminently novel time, here is one more period romance that struck me as meritorious — Patricia Wright's *While Paris Danced* (Doubleday, \$18.95). With a well-sketched Paris background and credible post-World War I atmosphere, the book

(Continued on page 57)



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DAYS & NIGHTS

Following is a list of area events for the month of July. Due to advance deadlines, some schedules may change after publication.

THEATER

Caldwell Playhouse: "Once Upon a Mattress," an adult musical-comedy version of "The Princess and the Pea," starring Susan Hatfield. July 13 - Aug. 1. Tuesdays through Saturdays at 8:30 p.m.; Sundays at 7:30 p.m.; matinees Wednesdays and Sundays at 2:30 p.m. 286 N. Federal Hwy., Boca Raton. 368-7509.

Florida Atlantic University Theater: Two plays will be presented in repertory during July. "Love Rides the Rails," a melodrama, July 1, 2, 10 and 11 at 8 p.m.; "Hot L Baltimore," a modern comedy, July 3, 4, 7, 8 and 9 at 8 p.m. Sunday matinees at 2:30 p.m. Glades Road, Boca Raton. 393-3808, 393-3020.

Little Palm Theater for Children: "Rhumba-Tiya: A Polynesian Rumpelstiltskin." Now through July 31. Saturdays at 9:15 a.m. Royal Palm Theater Center, 303 Golfview Drive, Boca Raton. 426-2211, 997-7109.

Oakland West Dinner Theater: "Damn Yankees," a classic musical about the New York Yankees. Now through July 11; "Absurd Person Singular," a three-character comedy, July 14 - Aug. 23. Tuesdays through Sundays curtain 8:30 p.m.; matinees Wednesdays and Saturdays, curtain 2 p.m. Closed Monday. West of Oakland Park Boulevard, Lauderdale Lakes. 739-1800, 739-1801.

Burt Reynolds Dinner Theatre: "The Music Man," a musical concerning a con man's attempt to sell band uniforms. He falls in love with a librarian, changes his ways and ends up putting together a really great band. Starring Jim Nabors and Florence Henderson. July 13 - Aug. 15. Tuesdays through Saturdays, 8:30 p.m.;



Neville Marriner, The London Symphony, Miami Beach Theater of the Performing Arts

matinees Wednesdays, Saturdays and Sundays, 1:30 p.m. 1001 Indiantown Road, Jupiter. 746-5566.

Royal Palm Dinner Theater: "Anniversary Waltz," a musical comedy concerning three generations. Now through Aug. 2. Tuesdays through Saturdays, curtain 8 p.m.; Sunday curtain 6 p.m.; matinees Wednesdays and Saturdays, curtain 1:45 p.m. 303 Golfview Drive, Boca Raton. 832-0262, 426-2211.

The Stage Company: "Lovers," an Irish comedy by Brian Friel. July 27 - Aug. 7 at 8 p.m. Matinee days vary. 201 Clematis St., West Palm Beach. 655-1240.

Sunrise Musical Theater: Rick Springfield, a contemporary vocalist in concert. July 10 and 11 at 8 p.m. 5555 N.W. 95th Ave., Sunrise. 741-7300, 741-8600.

SPECIAL EVENTS

Annual Fireworks Display. Sponsored by the Boca Raton Chamber of Commerce. July 4 at dusk. Florida Atlantic University, Glades Road, Boca Raton. 393-3000.

Fireworks Display. West Palm Beach will celebrate July Fourth with a fireworks display immediately following the West Palm Beach Expos game which begins at 6:30 p.m. West Palm Beach Municipal Stadium, 715 Hank Aaron Drive, West Palm Beach. 686-0030.

Fourth of July Celebration. A concert will be held to commemorate the holiday. Fireworks will follow. July 4 at 8 p.m. Bryant Park, Lake Worth. 586-2996.

"Gears, Gadgets and Gizmos." A whimsical look at funny and interesting inventions including Rube Goldberg's famous mousetrap. July 19 - Sept. 10, Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Fridays, 6:30 to 10 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

"The Hague School and Its American Legacy." An exhibition organized by the Fine Arts program of the Federal Reserve System to celebrate 200 years of Dutch-American relations. The exhibition (46 pictures by Dutch and American painters) recognizes the artistic conditions which existed in the Netherlands between 1870 and 1900 and were sources of inspiration for emerging American artists. July 10 - Aug. 15, Tuesdays through Fridays, 10 a.m. to 5 p.m.; Saturdays and Sundays, 1 to 5 p.m. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

Miami Summer Boat Show. Indoor and outdoor exhibits including racing crafts, power and sailboats, both domestic and foreign and nautical accessories. July 9, 7 to 11 p.m.; July 10, 11 a.m. to 11 p.m.; July 11, 11 a.m. to 9:30 p.m.; and July 12, 3 to 11 p.m. Coconut Grove Exhibition Center at Dinner Key, South Bayshore Drive and S.W. 27th Avenue, Miami. 666-8515.

North County Fireworks Display. An elaborate annual Fourth of July celebration. July 4 at dusk. North Palm Beach Country Club, 901 U.S. Hwy. 1, North Palm Beach. 848-3476.

"Our Beautiful Earth." A photographic exhibition featuring patterns of the earth as seen from airplanes and satellites. Now through July 5. Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Fridays, 6:30 to 10 p.m. 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

"The Science of Sports." A dozen participatory exhibits including tests of strength, endurance and balance. July 5 - Aug. 31, Tuesdays through Saturdays, 10 a.m. to 5 p.m., and Fridays 6:30 to 10 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

"Swine Ball." This American-German Club event is sponsored by the Florida Division of the American Cancer Society. Activities include a "Miss Piggy" look-alike contest, country and Western music, and homemade foods and desserts. Saturday, July 10, 5 to 11 p.m. at the American German Club, Lantana Road, one mile west of Military Trail. For more information and tickets call 655-4611.

"World Trade Fair '82." An import and export show with booths and exhibits. July 14-18, all day. Miami Beach Convention Center, North and South Hall, 1901 Convention Center Drive, Miami Beach. 673-7311.

MUSIC

"Carmen," a classic opera by Bizet presented by the Junior Opera Guild under the direction of Dr. Paul Czinka. It will be staged on the lawn, South Portico, July 4 at 5:30 p.m. Henry Morrison Flagler Museum, One Whitehall Way, Palm Beach. 655-2833.

Vicki Carr, vocalist. July 16, 17 at 8 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 673-7311.

Charlie Daniels Band, in concert for the Fourth of July celebration (time to be announced). Palm Beach Fairgrounds Speedway, 9067 Southern Blvd., West Palm Beach. 832-6397.

Fourth Annual Florida Music Festival. Under the direction of Joseph Brooks, the artistic director of Florida

Chamber Orchestra Association, 16 concerts will be presented at 8:15 p.m. every Wednesday and Saturday in July. The guest artist series includes Les Ballets Trockadero de Monte Carlo, Marielena Mencia and Yanis Pikieris (gold medalists in the Moscow Ballet Competition), conductor Leopold Hager, Santiago Rodriguez (Van Cliburn silver winner) and Ettore Stratta (pop conductor of "Switched on Bach"). All at Bailey Hall on the Central Campus of Broward Community College. 3501 S. W. Davie Road, Fort Lauderdale. 563-9606.



Susan Hatfield, Caldwell Playhouse

"Hooked On Classics," a musical presentation which also incorporates visual technique. July 2 at 8 p.m. West Palm Beach Auditorium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6012, 683-6010.

Jerry Lee Lewis, a country music concert. July 30 at 8 p.m. West Palm Beach Auditorium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6010, 683-6012.

The London Symphony, in concert with Neville Marriner, conductor, and soloist Lynn Harrell, cellist. July 22 at 8 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 673-7311.

Miami Beach Symphony "Pop" Concerts. Bernard Breeskin, director-conductor. July 11, 18 and 25 at 8 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 673-7311.

LECTURES

"The Child and the Law," Dr. F. Berreday, lecturer. A native of Poland, Dr. Berreday teaches at Columbia University and specializes in comparative juvenile law combining his long-standing interest in comparative education, juvenile law, sociology of the family and domestic relations law. July 12 at 8 p.m. College Business Building, Room 141, Florida Atlantic University, Glades Road, Boca Raton. 393-3025, 393-3020.

"Home Lawn Maintenance." A horticultural seminar sponsored by the Palm Beach County Cooperative Extension Service. July 1 at 7:30 p.m. Mounts Agricultural Center, 531 N. Military Trail, West Palm Beach. 683-1777.

"Pet Care Clinic." A lecture and film presentation sponsored by the Animal Regulation League concerning the grooming and care of pets. July 14 at 2:30 p.m. West Palm Beach Public Library, 100 Clematis St., at Flagler Park, West Palm Beach. 659-8010.

Summer Story Hour, an on-going program for children ages 4-8, Mondays at 10:30 a.m. and for ages 2-3 with their mothers, Thursdays at 10 and 11 a.m. Now until July 22. West Palm Beach Public Library, 100 Clematis St. at Flagler Park, West Palm Beach. 659-8010.

"Teach Your Own." John Holt, an articulate critic of schools, contends that parents can best educate their children by doing the job themselves. July 24 at 8 p.m. College Business Building, Room 141, Florida Atlantic University, Glades Road, Boca Raton. 393-3020.

FILMS

"Alice in Wonderland." July 10 at 2 p.m. Lecture Room, West Palm Beach Public Library, 100 Clematis St. at Flagler Park, West Palm Beach. 659-8010.

"A Night at the Opera." The Marx Brothers at their best. July 6 at 1 p.m. and 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

Wednesday Film Series. Informational films of cultural interest including "National Geographic" films: "Mai Zetterling's Stockholm," July 7 at 2 p.m.; "The Sublime and Anxious Eye," part one of a three-part modern art series entitled, "Shock of the New," July 7 at 7:30 p.m.; "Italy," July 14 at 2 p.m.; "Culture as Nature," part two of "Shock of the New," July 14 at 7:30 p.m.; "Glen Gould's Toronto," "Hildegard Knef's Berlin," July 21 at 2 p.m.; "End of Modernity," part three of "Shock of the New," July 21 at 7:30 p.m.; "England," July 28 at 2 p.m.; "The Making of Star Wars" and "Hardware Wars," July 28 at 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

Wednesday Night at the Movies. Florida Atlantic University's film series is held each Wednesday at 8 p.m.; "Dogs of War," July 7; "Lord of the Rings," based on the novel by J.R.R. Tolkien, July 14; "One Flew Over the Cuckoo's Nest," July 21; and "Raging Bull," July 28. University Center Auditorium, Glades Road, Boca Raton. 393-3020, 393-3025.

SPORTS

Calder Race Course. Thoroughbred racing now through January 8. Post time 1 p.m. with 10 races daily. 210th Street and N.E. 27th Avenue, Miami. 625-1311.

Fort Lauderdale Strikers Professional Soccer Team. Home game schedule for July: Strikers vs. Tulsa, July 4 at 7 p.m.; Strikers vs. Toronto, July 10 at 8 p.m.; Strikers vs. Vancouver, July 14 at 8 p.m.; Strikers vs. San Diego, July 17 at 8 p.m.; Strikers vs. Sao Paulo, July 24 at 8 p.m.; Strikers vs. Ipswich, July 28 at 8 p.m. All at the Lockhart Stadium, Commercial Boulevard, West of I-95, Fort Lauderdale. 491-5140.

Fort Pierce Jai-Alai Fronton. Now through September 20. Post time 7 p.m. on Mondays, Wednesdays, Fridays and Saturdays. Wednesday and Saturday matinees at 1 p.m. Kings Highway off Florida Turnpike exit 56, Fort Pierce. 464-7500.

Hunters and Jumpers Show. Third in a series of eight shows. Competition leading to the January Awards show. Open entry. July 3 and 4 starting at 8:30 a.m. South Florida Fair Grounds, Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Ninth Annual July Fourth Classic. A 15-kilometer run sponsored by the Fort Lauderdale Road Runners to celebrate Independence Day. July 4 at 7:30 a.m. Bonaventure Country Club, 200 Bonaventure Blvd., Fort Lauderdale. 845-0202, 472-8000.

Pompano Park Harness Racing. Quarterhorse racing season now through Aug. 7. Post time 7:30 p.m. Wednesday through Saturday. Racetrack Road, Pompano Beach. 972-2000, 734-1228.

Royal Palm Polo Club. Summer club polo competition. Now through Sept. 30. Wednesdays, Fridays and Sundays at 5 p.m. Royal Palm Polo Club, 6300 Clint Moore Road, Boca Raton. 994-1876.

Shores Summer Sprint. A 15-kilometer run sponsored by the Miami Shores Runners. July 19 at 7 p.m. Florida International University, North Campus, Tamiami Trail, Miami. 845-0202.

West Palm Beach Expos Minor League Baseball. Home game schedule for July: Expos vs. Miami Marlins, July 3, 4; Expos vs. Fort Lauderdale Yankees, July 17, 18; Expos vs. Fort Myers Royals, July 20, 21; Expos vs. Tampa Tarpons, July 26, 27 and Expos vs. St. Petersburg Cardinals, July 30, 31. All games at the Municipal Stadium at 7:30 p.m. except July 4 which will start at 6:30 p.m. 715 Hank Aaron Drive, West Palm Beach. 586-5101, 686-0030.

Youth Tennis Foundation of Florida. A special two-week tennis session for nationally ranked girls. July 12-16 and July 26-30, all day. Wellington Club, 12165 Forest Hill Blvd., West Palm Beach. 793-3111.

ATTRACTIONS

Elliott Museum. The museum houses a collection of antique vehicles and a small art collection. One wing features a dozen American shops, including a general store. Hours are 1 to 5 p.m. daily. Located on Hutchinson Island, four miles east of Stuart and four miles south of Jensen Beach. 225-1961.

Henry Morrison Flagler Museum. This historical mansion was built in 1901 by Henry Flagler, founding partner of Standard Oil and pioneer developer of Florida's east coast. The museum is restored to its original appearance as a residence. Open Tuesdays through Saturdays, 10 a.m. to 5 p.m.; Sundays, noon to 5 p.m. One Whitehall Way, Palm Beach. 655-2833.

House of Refuge. Once authorized as U.S. lifesaving station and then as a Coast Guard post until 1945, the museum now displays maritime artifacts and live turtle hatchlings. The House of Refuge is authentically furnished as it looked in 1875. Hours are 1 to 5 p.m., Hutchinson Island, Stuart. 225-1875.

Jonathan Dickinson State Park. Guided nature cruises leave from the park marina daily except Monday at 1 p.m. Picnic and camping facilities available. Off U.S. 1, Hobe Sound. 547-2771.



*Charlie Daniels Band,
Palm Beach Fairgrounds Speedway*

Morikami Park. Japanese museum and gardens. Open Tuesday through Sunday, 10 a.m. to 5 p.m. 4000 Morikami Park Road, Delray Beach. 499-0631.

Norton Gallery of Art. One of the outstanding small art museums in the country, the Norton has a distinguished permanent collection. Major areas include Impressionist and Postimpressionist masterpieces, American art from 1900 to present, a fine Chinese collection and important pieces of sculpture. Tuesdays through Fridays, 10 a.m. to 5 p.m.; Saturdays and Sundays, 1 to 5 p.m. 1451 S. Olive Ave., West Palm Beach. 832-5194.

Science Museum and Planetarium. The sciences, from astronomy to oceanography are explored through a variety of exhibits, classes and planetarium presentations. Open Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Fridays 6:30 to 10 p.m. 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

Singing Pines Museum. The oldest unaltered wooden structure in the Boca Raton area, Singing Pines was built in 1911 by William Myrick. Tuesdays through Fridays, 10 a.m. to 4 p.m.; Saturdays 10 a.m. to 1 p.m. On the Northwest 4th Diagonal, Boca Raton. 368-6875.

Society of the Four Arts. Beautiful gardens and exotic plants, as well as several small demonstration gardens maintained by the Garden Club of Palm Beach are found at the Society of the Four Arts. The library is open 10 a.m. to 5 p.m., Mondays through Fridays. The gallery is open for special exhibits during the winter season only. Four Arts Plaza, Palm Beach. 655-2766, 655-7226. □



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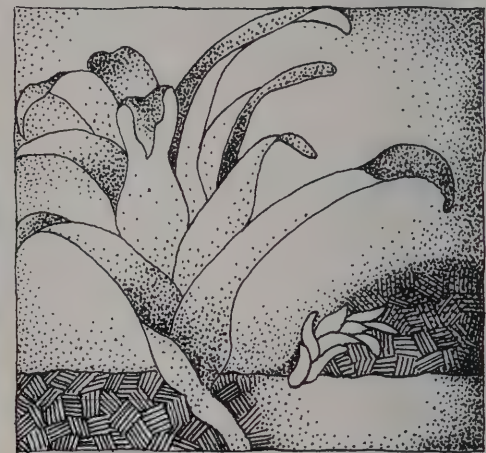
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HELP FOR HAPLESS PLANTS

Whether you are sowing seeds, potting plants or planting trees and shrubs, three innocuous-looking horticultural aids can help plants grow stronger, healthier and more beautiful.

Generally, they are called soil conditioners. Any number of materials fit this category, but three, readily available at garden shops and plant nurseries, are peat moss, Perlite and Vermiculite. Used separately or in combination, few items do more to liven up the nutritionally poor and highly porous soils that prevail in Florida, especially along its long seacoast.

The three substances are obtained



INA LAWSON

from very different sources and their interaction with soil and plants varies greatly. A little background on each of the products may be helpful for gardeners in making a choice or choices.

Peat moss is obtained from deposits of partially decomposed vegetation indigenous to peat bogs around the world. Of the three classes of peat, one commonly used by gardeners is composed primarily of decayed sphagnum (moss-like plants). It helps the plants absorb and retain moisture and nutrients around their root system. While the plant food content of peat moss is negligible, its acid-forming properties, combined with a slow release of the nutrients that are available, make it particularly useful for acid-loving plants such as gar-

(Continued on page 65)



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JOHN TEMPLE — ARVIDA'S RESIDENTIAL AND RESORT WIZARD

In a business that boasts few broad-gauged professionals, Arvida's John W. Temple stands out like a four-leaf clover on an acreage of green. As president of Arvida Corporation's resort and real estate division in Boca Raton, the 44-year-old Stanford-educated entrepreneur has brought managerial moxie and sales sophistication to Florida's fledgling community development industry.

Tough as nails and often abrasive in land swapping, Temple has helped Arvida maintain an overall position of industry leadership through his analytical decision-making. Since he joined Arvida in December, 1975, Temple has personally negotiated \$80 million worth of real estate transactions in Florida, Georgia, California and Eleuthera, Bahamas, and is responsible for two-thirds of the firm's assets and revenues.

While much of Florida's \$15 billion housing market has languished in high interest rates and a sluggish economy since the late '70s, Arvida's sales last year were a whopping \$276 million, 30 percent higher than 1980, when 1,700 new homes were completed in Arvida communities. Temple's well-managed properties like Boca West in Boca Raton, and his choice acquisitions such as the resort community Sawgrass, located south of Jacksonville, and Cocoplum homes in Coral Gables (each of the latter two projects took Temple two years of "knockdown" bargaining), have played a large role in the current success of this 24-year-old Florida land development company.

"I can deal with polished New York bankers one day and construction workers the next," says Temple. "I fight with all my might until the price and terms are right."

Indeed, the go-getting Temple paid an interest-free \$8 million for the \$20 million Sawgrass condominium and single family home resort development in 1977. He saw the troubled Sawgrass project more as a homesite rather than a resort village. So he arranged to complete a state road connecting the project directly to Jacksonville, 22 miles away.

Today Sawgrass is a thriving residential development.

"Arvida gets higher prices per square foot at Sawgrass than any other project has gotten in the history of northeast Florida," concedes a Jacksonville banker.



John Temple, president of Arvida Corporation's resort and real estate division in Boca Raton, has personally negotiated some \$80 million in real estate transactions since joining Arvida in 1975.

In 1979, when Chase Manhattan Bank wanted to sell the failing 344-acre Cocoplum project (Chase was forced to take Cocoplum from an Atlanta developer) because permit, homeowner and environmental problems had ruined its development potential, Temple and his uncompromising negotiations stepped in.

"I called Chase the first day Cocoplum was on the market because it was choice waterfront property — the last available land for a large single-family project in Coral Gables," recalls Temple, then a Miami-based Arvida senior vice president.

"I had 23 different governmental approval processes to sift through, but I stuck my neck out and convinced Arvida to authorize a \$7.3 million purchase of Cocoplum without final approvals. And

it all came out like I said it would."

With its tropical setting highlighting waterways and a private yacht harbor, Cocoplum is now revitalized and equipped with luxury units.

"Cocoplum has been a success since Arvida took it over," says a banking

executive. "It is the coup of John Temple's career."

A year later, Temple was promoted from vice president into his present position, Arvida president for resort communities and real estate companies in Boca Raton, a town married to Arvida. Temple oversees the management of the company's Boca West, Estancia, Paseos, Timber Creek and Mill Pond residential and resort developments in Boca Raton; Coto de Casa in Orange County, Calif.; Sawgrass and the Cotton Bay Club resort in Eleuthera. He heads the 56-year-old Boca Raton Hotel and the adjoining Boca Beach Club that opened in December 1980. He also handles commercial and industrial activities of Arvida's Investment Co., a natural real estate adjunct.

Much of Arvida's and Temple's



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contemporary success, however, is due to the club system, an area of the company of which Temple is quite proud. It allows Arvida owners and guests to utilize amenities in other resort developments as well as in their own quarters. For instance, a Boca Raton Hotel guest can play golf at Boca West. Or, for \$850 a year, a Boca West or Mill Pond resident can buy a social membership at the hotel and Beach Club, enjoy the recreation facilities and dine in the restaurants. Says Temple: "The club structure is unique; it is closed to anyone except Arvida property owners and hotel or resort guests. That's why Cotton Bay is a perfect fit — it gives our people another beautiful resort holiday complex in Eleuthera."

The handsome, California-born Temple, now earning in excess of \$150,000 a year, has come a long way since 1965 when he landed his first job at \$11,000 a year in the financial department of Palo Alto's troubled Data Disc, Inc. Although he had just completed his MBA at Stanford, Temple wasted no time wondering what to do. He simply got to work. He traveled around the country raising millions of dollars in capital for the computer-hardware firm that had had a net worth of *minus* \$150,000.

Data Disc was saved and Temple (by then the chief financial officer) learned how to wheel and deal in pin striped corporate situations — when only the *right* merger, joint venture or purchase could save the company. He became a master at scrutinizing individual situations, then solving the problems. Says he: "I realized things must be done right or not done at all."

In 1967, Kaiser Aluminum's Oakland-based tiny two-man investment section needed an acquisitions wizard to broaden the shelter division's real estate holdings. At that time, Charles Cobb Jr. (Arvida's current chief executive officer), one of the two men, first met John Temple. Cobb liked him right away for his personality, successful track record and overall managerial ability. And both men held MBAs from Stanford.

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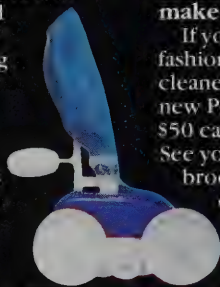
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Cobb soon hired Temple to be number three. Two years later a \$700 million asset real estate partnership was formed between Kaiser and Aetna Insurance Co., and by 1974, Kaiser Aetna made

Arvida's Founder

Arthur Vining Davis (Ar-vi-da) bought the Boca Raton Hotel and Club in 1956 from J. Myer Schine for \$22.5 million. At the time, this was the largest real estate transaction in Florida's history and \$17.5 million more than the U.S. had paid for the entire state. This was only one of Davis' extravagant Florida land buys — a way of quenching his insatiable desire for Florida land.

Although Davis never discussed his money matters with the press, he was usually described as one of the wealthiest men in the world.

At the time of the Boca purchase, Davis was 88 and board chairman of Aluminum Corporation of America (Alcoa), which he had helped found. Born in Sharon, Mass. in 1867, Davis was the son of a Congregational minister and worked his way through Amherst College to graduate Phi Beta Kappa in 1888. He then took a \$60-a-month job in Pittsburgh working with Charles Martin Hall, who invented a process of producing aluminum commercially. Davis then became partners with Andrew and Richard Mellon.

With aluminum as his base, Davis became a one-man conglomerate with wealth estimates up to \$400 million. (However, an appraiser at the time of his death in 1962 at age 95, said it was closer to \$90 million.)

Davis, who worked at least 16 hours a day, was called the "world's greatest spender." In 1956, he delivered himself \$6 million a month acquiring new businesses. That came to around \$1.5 million per week, his Florida outlay pushing \$70 million.

In March, 1956, he had 100,000 acres of Florida land. He had spent \$2 million on a tomato farm, ran three dairies, operated the largest ice cream plant in the Southeast and with his own equipment, filled in swamps and cut canals. Davis found a wonderland of beauty, tranquility and a home for successful yet eccentric millionaires in Boca Raton.

\$400 million in land acquisitions. Temple had become vice president and general manager of the company's huge shelter division where his eight home-building companies in 14 states did \$100 million in sales.

"I got to like the challenge in real estate," says Temple, who never would have envisioned himself selling land. "Now it's in my blood."

However, by 1975, Kaiser Aetna had become too big for Temple's temperament. Cobb had left more than three years earlier for Arvida, so Temple followed him, again becoming number three. This time he worked for Cobb as Arvida's chief financial officer, working his way to a division presidency.

"I dislike a bureaucracy," explained Temple. "Arvida is a small but large decentralized operation. General management in its own geographical area makes day-to-day decisions." No red tape.

Arvida was founded in 1958 by millionaire Alcoa magnate Arthur Vining Davis, one of the wealthiest men in America at the time. After paying \$22.5 million for the Boca Raton Hotel in 1956, he spent the next two years consolidating most of his 100,000 acres of Florida landholdings into a corporation he named Arvida, an acronym of his name.

Davis died in 1962, and three years later Pennsylvania Railroad Co. bought a controlling interest in Arvida. Today,



While much of Florida's housing market has languished in high interest rates and a sluggish economy, Temple's well-managed properties such as Boca West have enhanced the success of Arvida.

Arvida is wholly owned by the reorganized Penn Central Corp. and is part of the living and leisure group that represents 25 percent of the company's pie.

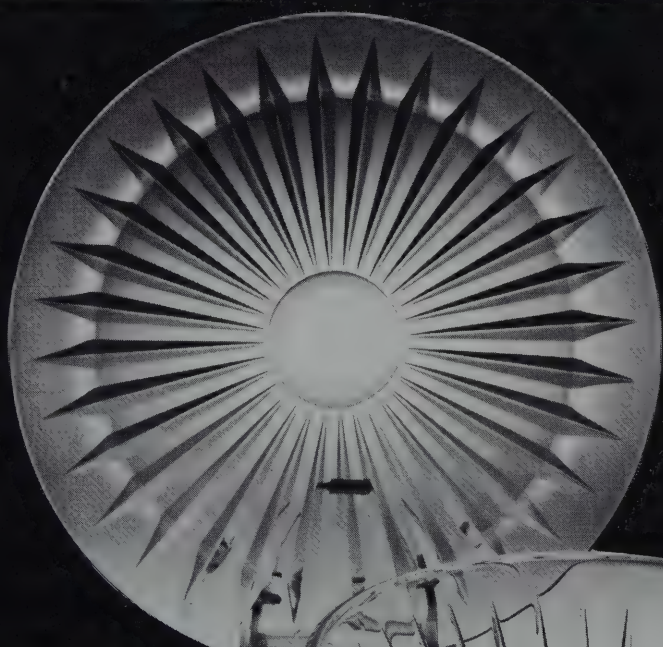
Of Arvida's 24,000 acres of land, 17,000 are in Florida, with 3,000 in south Palm Beach County and 10,000 in southwest Broward County's Weston development. Future projects, according to Temple, will stay in the sun: Texas, Ari-

zona, Southern California, Orlando and Florida's west coast — Naples, Clearwater and Sarasota.

"We have 95 percent underdeveloped land on Longboat Key," he says.

In developing communities, Arvida works closely with area and regional planners to establish master charts compatible with local planning and environ-

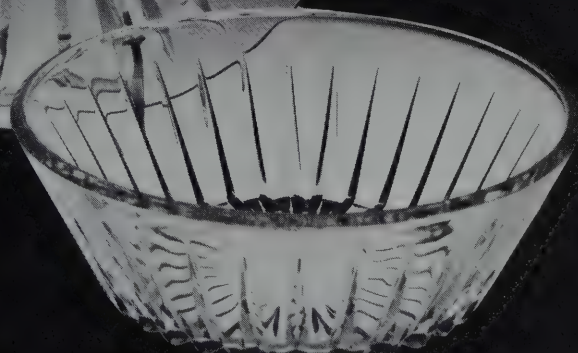
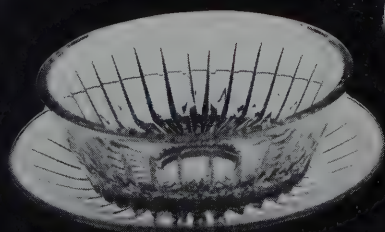
(Continued on page 58)



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Kiawah Island in South Carolina consists of 10,000 acres outlined by creeks and estuaries, as well as a wildlife sanctuary. Accommodations (inset) range from small, down-to-earth digs to posh, elegant townhouses.



From north Florida to the far corners of the South stand hundreds of golf courses and thousands of tennis courts. Here are the finest settings which offer both sports; what one might call . . .

SPORTING SOUTHERN CLASSICS

BY JOHN P. ROSS JR.

PHOTOS BY RANKIN & ROSS

The haunts where we take our holidays have changed dramatically. By a remarkable shift of definition, vacation sites have been transformed from places of rest to places of recreation.

This trend is evident at almost all modern retreats. Where once only park-like settings were required, now it is hard to find a lawn without tennis courts or a forest meadow lacking a golf fairway.

Today's resorts are evidence of public demand for ample golf and tennis facilities, in some cases rather spectacularly. In fact, the attractive facilities are luring enthusiasts to become proficient in both sports. Those who never have harkened to the sound of either iron or racquet hitting the ball rapidly are finding the ring of one or the other irresistible.

If you are not already an avid golf or tennis player, this look at sporting classics may cause you to reconsider.



Although The Homestead in Virginia is well known for its spa, it is also a paradise for golfers and tennis buffs.



There are six 18-hole courses at Pinehurst, most of which play from this mansion-like clubhouse.



Pinehurst offers visitors a relaxing diversion from sports—a quaint village of small shops.



Two 18-hole golf courses attract avid golfers to Williamsburg Inn but vacationers looking to relax will enjoy spectacular vistas and the posh Regency resort in Colonial Virginia.

Attractive facilities lure enthusiasts to become proficient in both golf and tennis . . .

SOUTH CAROLINA

If there is an axis from which the Southern region's finest sports resorts fan out, it probably is in South Carolina, someplace close to charming Charleston, that history-laden capital of Southern hospitality.

The barrier-island habitat of **Isle of Palms Beach and Racquet Club** lies about a half-hour's ride from Charleston Airport, the last of the trip along an oak-lined causeway overhung with Spanish Moss and marked by many small lagoons. Ideally, you should postpone the standard orientation tour and dress for your favorite game the instant check-in is completed. Beach and Racquet Club guests should seize every opportunity to test the golf course and 17 clay-type tennis courts — and be tested by them.

The 18-hole golf course, called "Wild Dunes," is located along the sea-

shore. It's a sophisticated yet uncomplicated course featuring spectacular vistas and virgin terrain. Architect Tom Fazio calls the 6,708-yard, par-72 masterpiece "... one of the most beautiful and interesting settings ever developed for golf."

At the center of this lovely, as-yet sparsely developed 1,500 acres of colorful condominium apartments and sprawling private homes hidden by blossoming magnolias, rests the porch-encircled tennis clubhouse. A fellow named Jim Emmons, and his assistant, who answers simply to "T," hold court here. They are probably two of the trickiest spin-shot artists teaching tennis today.

The resort has been open only three years, but almost all amenities are available. An elaborate marina is under construction for vessels tracing the Intracoastal Waterway to and from Florida.

Lodgings are unusually tasteful in design and decor, especially the posh Marsh Cottages with their unobstructed wetlands views.

Kiawah Island also places a premium on top-quality sports facilities. Praiseworthy physical features alone, however, are not what gives any particular place an appealing personality, as this sophisticated resort adeptly demonstrates.

The island, 40 minutes from Charleston Airport and named for vanished Indian inhabitants, has attracted a loyal following since the Kuwait Investment Company began development in 1974. Cordiality and decorum are ingrained in this palmetto-tree setting, as 10,000 acres outlined by creeks and estuaries slowly have conformed to the architect's pen.

Kiawah Island boasts more than



A mere 3.5 miles long, Fripp Island offers sports enthusiasts all the beauty and drama of seclusion. Tennis players can enjoy eight courts while golfers can play a par 72 course overlooking the ocean. Even the pro shop (above) is bordered by dune grass.



Just south of Jacksonville, Sawgrass is a serene and private resort. Developed by Arvida Corporation, it offers various lodging facilities.



Sawgrass' Tournament Players Club, one of three courses, has earthen spectator risers by the greens.



The elegant Greenbrier boasts 20 tennis courts and three 18-hole golf courses, including one designed for the Ryder Cup matches. The philosophy here is live well and play hard.

Sporting life – secluded hideaways to stately resorts

1,800 property owners, with accommodations including a complete village ringing a well-appointed, 150-room, seaside inn, a family-oriented cluster-community partially completed and a third area still on the drawing boards. Kiawah still has maintained a laudable, personal touch with its patrons.

The staff at the spacious, spotless new Turtle Point Golf Club at Kiawah, companion piece to the original 18, for example, seem anxious to please. In addition, the playing conditions Jack Nicklaus designed into the flat-green, 6,889-yard, par-72 with its three ocean holes assure a great game of golf.

Tennis, too, attains expanding hori-

zons here. The mainstay West Beach Racquet Club on Kiawah, with its pro shop and 14 Har-Tru and two lighted hard-surface courts will be supplemented by another center's eight courts, automated practice alley and a larger pro shop. The latter is ultimately intended to be tennis headquarters here on the island.

The many formal activities offered here, including a measured fitness trail and guided tours by jeep through the wildlife sanctuary, allow patrons to spread out naturally across the property, making Kiawah seem more low-keyed and loosely structured than its sheer room numbers suggest.

Accommodations go from small, down-to-earth digs to posh, elegant townhouses that are a decorator's dream. All the usual luxurious resort features also are found here.

Seabrook Island surely doesn't thrive on the follies of errant driving. Yet, knowing the lure of the unknown for truly devoted travelers, nobody inclined to play golf or tennis could possibly bypass Kiawah Island without giving this retreat more than a casual glance. One is so close to the other that if you miss Kiawah's entrance, you arrive at Seabrook.

This 2,100-acre estate of single-
(Continued on page 60)



Isle of Palms' 18-hole golf course is appropriately named "Wild Dunes." Located along the seashore in South Carolina, it offers spectacular vistas and virgin terrain.

Below: The Courreges signature costume, city-bred and sophisticated. A simple sheath of black and white print silk is coupled with a straight-line coat.



BY BETTY YARMON

PHOTOS BY KIM SARGENT

Simply Sophisticated for Summer: COURREGES CASUALS



Above, top: Courreges reveals a delicate hand in this evening gown of pale print silk mousseline. It has a comfortable ribbed waistline and long cuffed sleeves. **Center:** The fabric of this gray and white polished cotton dress is worked to form a border at the hem. **Bottom:** Peach shorts and matching sweater are paired with a striped blouse.



Andre Courreges always has been his own man, designing fashion with a personal imprint.

His designs have a clarity and a purity of line, with a paucity of unnecessary extras. He uses the finest fabrics in the most glorious colors and produces them in architectural silhouettes.

Courreges, whose T-shape sheath sparked a fashion revolution some years ago, has been a steadfast adherent of slimmed-down pants, elegant shirts and marvelous sweater sets, no matter what the other masters of French couture were doing.

One of his most chic costumes, a soft dress with a tailored coat, reflects the influence of his great friend and mentor, Balenciaga. For his first 11 years as a fashion designer in Paris, Courreges worked for Balenciaga.

Courreges set off on his own in 1961, and by 1963 he had gained the notice of the international fashion world.

It was Courreges who made it possible to buy couture ready-to-wear clothes. He was the first to introduce sportswear to couture. Courreges has been consistent in his rich, bright happy colors, which do so much for a woman's complexion. He has a sure hand when it comes to designing fashions for discriminating patrons.

This month, *Palm Beach Life* has selected some lovely examples of the Andre Courreges summer collection, all available in Bonnie Keller's spacious, pastel Courreges boutique in the Esplanade, Palm Beach. These fashions were photographed in and around the Esplanade, on models Jill Anderson, Mac Kleckner and Becky Johnston. Shoes by Charles Jourdan. □

Left: Courreges' signature pant suit in white wool is elegant but simple, worn with a silk blouse and scarf.

Contemporary Elegance

Inside and Out



Above: The spacious master bedroom was decorated to create a comfortable atmosphere in a large space, using simple accents of glass, light and plants. A modern, canopied bed is the room's centerpiece, complemented by silk lounge chairs.



Above: Elegance and simplicity characterize the step-down living room whose focal point is a curved, custom-made modular lounge covered in an iridescent blue-gray silk. Furnishings are by Ed Cury of Colony Interiors in Deerfield Beach.

PHOTOS BY KIM SARGENT

BY BRIDGET BERRY

Brilliant Florida sunshine and lush greenery make one hesitate to go indoors. Kenneth Hirsch Associates Architects, Inc., of Boca Raton brought inside the attraction of the outdoors through its design of this home in The Sanctuary, a 100-acre community on the edge of the Intracoastal Waterway in Boca Raton.

Built by Deatrick and Steele Construction, Inc., the home was designed to curve around the patio with all the major rooms opening onto it.

The Chattahoochee rock patio surrounds an irregularly shaped pool and Jacuzzi, and leads to a 40-foot dock on the waterway.

Lushly landscaped, the patio resembles a tropical garden. With extensive use of sliding glass doors, strategically placed mirrors and indoor plants, interior designer J.C. Dergins enhanced the indoor/outdoor living arrangement.

The focal point of the living room is a modular lounge. Its curved form complements the flowing design of the home. Glass-topped tables with brass legs and a high ceiling create an ambience of contemporary elegance.

In the adjacent dining room, the emphasis is on simplicity, also a mark of elegance. Diners may enjoy the outdoors either through glass doors or via the dramatic reflection on the gray mirrored wall.

The kitchen is an entertainer's paradise with generous work space and the latest in appliances. A center island can be used for food preparation, or as a snack bar. Track lighting adds a dramatic touch and enhances the natural lighting used throughout the house.

At the other end of the house, the master suite features a mirrored canopy bed. Opposite the bed is a lounge area creating a comfortable atmosphere. The custom-designed wall covering's black and beige leaf pattern continues the outdoor motif.

As with most residences in The Sanctuary, this home was built on speculation. Buyers can thus enjoy the luxury of a custom-made home while avoiding the longer process of designing and building. □

Right: The kitchen, a multipurpose work area, features a breakfast table with Oriental chairs. Interior designer J.C. Dergins noted "less is more" in his design of the dining room (inset). Furnishings consist of a glass-topped cypress stump table with a filigree border and country French chairs.



BY FRANK GETLEIN

When the amicable relations between Holland and the United States reached the venerable age of 200, it came as no surprise that the anniversary celebrations should include art. This year festivities featuring Dutch art were launched in New York and Washington, and have spread to West Palm Beach's Norton Gallery and School of Art.

The celebrations include an exhibition of paintings and drawings from the 17th Century, *The Golden Age of Dutch Art*, at the National Gallery of Art; the fascinating show of De Stijl, the best known art movement in The Netherlands in the 20th Century, at the Hirshhorn Museum; and a New York meeting between the Dutch queen and Holland-born William De Kooning, the last surviving master of abstract expressionism and the only one with true classical training.

Most surprising, however, was the exhibition unveiled at, of all places, the Federal Reserve Board in Washington, D.C. It was called *The Hague School and Its Legacy*. It was surprising because most Americans, even those interested in art, were unaware of the existence of anything called the Hague School or its American legacy.

When first heard, not seen in print, the Hague School suggests a group of Pentagon strategists given to thinking furiously about the Soviet Union's military diplomacy. The name instantly attracted curious attention and the show repaid it. The exhibition is on view at the Norton Gallery from July 10 to August 15. It will repay your own curious attention as well.

The show not only fills a probable gap in your own knowledge of both Dutch art (yes, there was something between the 17th Century and De Stijl) and the antecedents of some 20th Century American art, it also bears witness to popular and artistic interests of the time that have endured into our own, influencing both art and life on either side of the Atlantic ever since.

At first glance, the Dutch pictures and those of the Dutch legatees from America seem old-fashioned, dark and dim, and anything but revolutionary. Yet it was, as a body of work, highly revolutionary in its time. The Hague School gradually came into existence in the 1860s and is the Lowlands equiv-

(Continued on page 71)



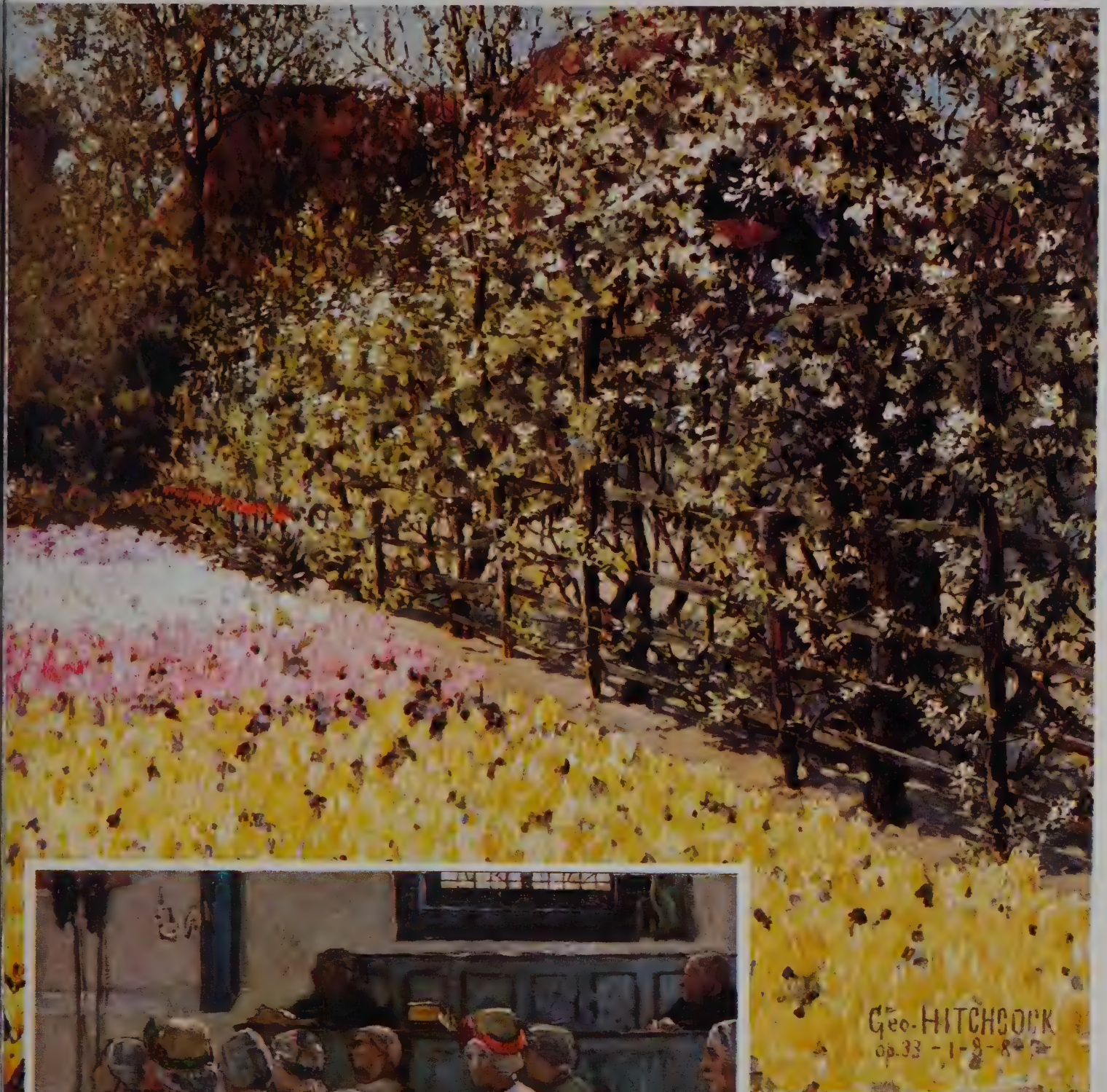
There are two American paintings of tulips in the collection.

Above: George Hitchcock's *The Tulip Garden* is a brilliant expression of his Dutch surroundings.

Right: *Tulip Fields* by Frank Hermann is filled with vibrant color but focuses on tulip tenders at work.



School and Its Legacy



Left: *The Study for The Sermon* (1885) by Gari Melchers reflects the inspiration of Egmond's stocky peasants and the influence of Jozef Israels (head of The Hague School).



When preparing blue crabs, lift the underside flap (apron) and remove the top shell. The female (top) has the broader apron.



Deep-frying and sauteeing are popular methods of preparing soft-shells. In this stage, the entire crab can be eaten.



Cookin' Up the BLUES

STORY AND PHOTOS
BY ROSA TUSA

Florida blue crabs are most abundant during the summer and the markets are filled with live and cooked crabs and pasteurized crabmeat. More blue crabs are taken from the Chesapeake Bay than from any other area, but the yield of Florida blue crabs has been growing steadily.

The pasteurization of this versatile seafood, one of the most valuable crustaceans in the United States, has been a real boon to crab devotees. The process does not alter the taste or texture of the meat, but simply prolongs the shelf life under refrigeration.

Pasteurization of crab is a simple process. After the meat is steam cooked and picked from the shell, it is packed in cans and hermetically sealed. The savory shellfish is instantly ready for light and luscious summer meals.

Florida has also made some great strides in the development of their soft crab industry and some markets are offering blue crabs alive in the soft-shell stage as well as frozen.

Periodically, the blue crab sheds his external armor or shell in the process called molting. Before the molt starts, a new, soft exoskeleton forms inside and the crab backs out of the old shell as it loosens.

The new shell is soft and elastic, allowing the crab to grow. In this stage the entire body of the crab may be eaten.

The young crab sheds (or molts) about 15 times before reaching maturity. Crab fishermen just watch for the time when the crab (called a buster) is ready to emerge from the shell. Shedding takes from 2 to 3 hours. Within 9 to 12 hours, the outer skin is paper-thin. At this stage the crab is a soft-shell.

Deep-frying and sauteeing are among the most popular methods for preparing soft-shells.

Most soft-crabs are marketed frozen, pan-ready and packaged individually in plastic wrap. Pan-ready means the eyes, mouth parts, apron and gills are removed. Some connoisseurs remove

the carapace (the top shell) from larger soft-crabs.

If soft-shells are live, ask the fish market to prepare them for cooking or do it yourself. Wash crabs and with a knife, remove the apron-shaped flap from the underside of the crab. Turn the crab and lift the pointed shell first on one side, then on the other and scrape out the spongy lungs. Using scissors cut off the head behind the eyes and press the crab to eject the sand sac from the head opening. Dry with paper towels and sprinkle lightly with salt.

FRIED SOFT-SHELL CRABS (Serves 4)

4 lg. or 8 med. crabs
3 eggs
Flour
3 c. fresh bread or cracker crumbs
Vegetable oil for frying

Beat eggs in a shallow dish. Put some flour on wax paper or platter. Dredge each crab in flour and shake off

excess. Dip each crab in beaten egg and then in bread or cracker crumbs, coating both sides. Heat oil in a heavy skillet or deep-fat fryer about 4 inches deep. When the temperature reaches 375 degrees, fry crabs until golden brown, about 3 to 4 minutes. Remove and drain on paper towels. Keep warm in oven until all are fried. Serve with lemon wedges, sprinkle with chopped parsley.

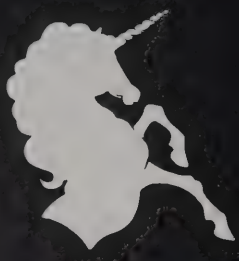
SOFT-SHELL CRABS MEUNIERE

Flour
Butter
Peanut or vegetable oil
Parsley
Capers or Slivered almonds
Lemon

To saute soft-shell crabs, simply dredge crabs in flour and shake off excess. Saute in 3 parts butter and 1 part peanut or vegetable oil, turning two or three times until edges are slightly crisp. Sprinkle with parsley and top with a few



Florida blue crabs are considered a delicacy in the soft-shell stage. The crab shown above has not yet shed his hard, external shell but is delicious when steamed or prepared "A L'Americaine." Although they are blue before cooking, the crabs turn a vivid red when cooked, as shown at left.



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capers or slivered almonds browned in the butter after the crabs are removed. Serve with lemon.

CRAB LOUIS

(Serves 3)

- 1½ c. mayonnaise
- ½ c. heavy cream
- ⅓ c. chili sauce
- 2 tbsp. grated onion
- 2 tbsp. minced parsley
- Cayenne pepper

This superb salad begins with plenty of crabmeat on top of finely shredded lettuce and a good homemade mayonnaise. Whip the cream and add to mayonnaise. Then add chili sauce, grated onion, minced parsley and a sprinkling of cayenne pepper. Garnish with hard-cooked eggs and tomatoes.

Use the same dressing to top crab avocado stuffed with crabmeat.

DEVILED CRABS

(Serves 4)

- 1 lb. crabmeat
- 8 soda crackers
- 1 stick butter
- ¼ c. dry sherry
- ½ c. finely minced celery
- 3 tbsp. green pepper, chopped fine
- ½ c. scallions, chopped fine
- ½ c. minced parsley
- Salt and cayenne pepper to taste

Deviled crab baked in crab shells are great eating. If you don't want to bother with the live crabs, use scallop shells or other small oven-proof dishes.

Flake crab and remove any cartilage. Crumble crackers or roll coarsely with rolling pin. Melt butter in a saucepan. Add crackers to crab and pour melted butter and sherry over. Stir in chopped celery, green pepper, scallions, parsley and seasoning. Spoon into shells or spread into a shallow 9-inch casserole which has been lightly buttered.

Bake for 10 to 15 minutes in a 350-degree preheated oven — slightly longer if you use a casserole.

CRABMEAT NORFOLK

(Serves 4)

- 1½ lbs. fresh or pasteurized blue crab meat
- ¼ lb. (1 stick) butter
- ½ tsp. salt
- ¼ tsp. freshly ground black pepper
- 1 tsp. Worcestershire sauce
- 2 tbsp. chopped parsley
- 1 lemon
- Tarragon vinegar

O'Donnell's sea grill in downtown Washington, D.C., is known for its Norfolk-style dishes. Crabmeat Norfolk features a generous amount of lump crab meat sauteed in butter. The secret is a sprinkling of tarragon vinegar, added just before serving.

Flake crab meat and remove any cartilage. In large skillet, heat butter until very hot. Add crab meat and stir carefully until heated. Add salt, pepper, Worcestershire sauce and parsley. Sprinkle with tarragon vinegar and serve immediately with lemon wedges.

For variations, add 3 tablespoons of sherry just before serving; add ½ cup of heavy cream and 1 tablespoon of curry powder to the crab and serve atop rice.

CREAM CRAB CAKES

- 1 lb. lump crab meat
- 1 egg
- ¼ c. heavy cream
- ½ tsp. salt
- Black pepper to taste
- 1 tbsp. flour
- 5 or 6 tbsp. butter
- 1 tbsp. peanut or safflower oil

In a bowl, beat egg with cream, salt and pepper. Add the crab and sprinkle with flour. Mix lightly but thoroughly. Heat the oil and butter in a skillet until hot but not brown. Drop mixture by the tablespoon into the skillet and fry on each side until golden.

CRAB A L'AMERICAINE

- 6 blue crabs (live)
- ½ c. olive oil
- 1¼ c. white wine
- ¼ c. brandy

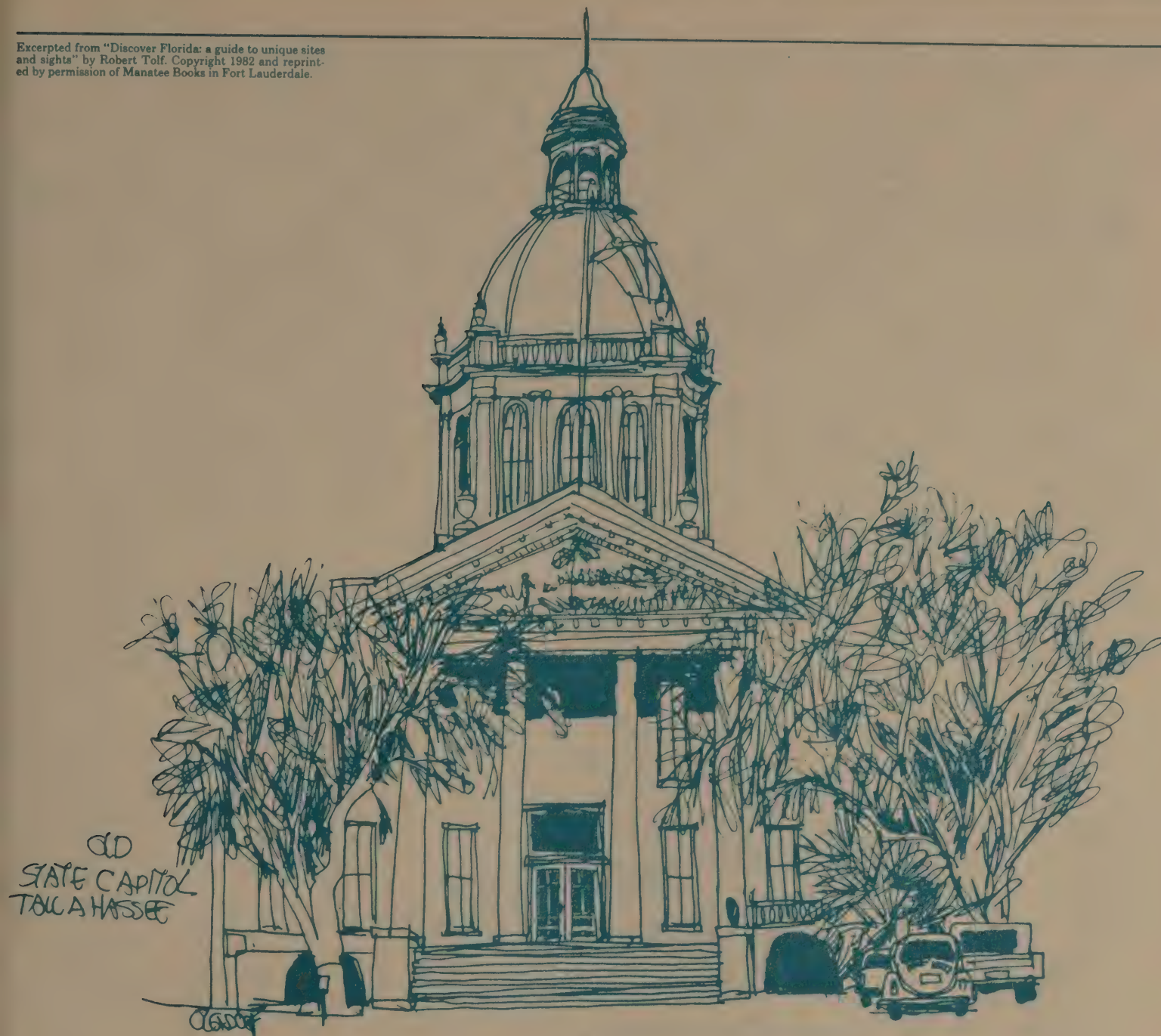
Wash crabs and remove backs. Crack claws and cut crabs in half. Heat oil in a heavy bottom kettle, add the crab pieces and sear, turning quickly with wooden spoon. Add the wine, brandy and sauce (recipe follows) and let simmer for 20 minutes or so. Add cayenne to taste, and more salt if needed.

Sauce a l'Americaine:

- 4 tbsp. butter
- 1 med. onion, finely chopped
- 6 shallots, finely chopped
- 2 cloves garlic, chopped
- 5 lg. tomatoes, peeled, chopped
- 4 tbsp. chopped parsley
- 1 tsp. dried tarragon (or use fresh)
- 1 tsp. thyme
- 1 small bay leaf
- 4 tbsp. tomato puree

Melt butter in heavy skillet. Add onions and cook without browning, then add shallots, tomatoes, garlic and seasonings and salt to taste. Simmer for about 30 or 45 minutes until thickened. Add puree of tomato.

Serve with rice pilaf and bibs — whole crab is messy to eat. You can make this dish with pasteurized crabmeat or crabmeat already taken from the live crabs. Prepare the sauce. Then saute 1½ pounds crabmeat in ½ cup olive oil for 3 minutes. Add brandy and wine. Add the sauce and warm for just a few minutes before serving. Serves 4 to 6. □



Discover Florida:

A Guide to Unique Sites and Sights

BY ROBERT TOLF

ILLUSTRATIONS BY BILL OLENDORF

Florida's not just for retirement anymore. The "Sunshine State" has long lured retirees with its sandy beaches and mild climate, but now young professionals are joining the ranks, too. A state filled with new residents, it has, unfortunately, few who really know all its treasures—those off the turnpike and away from the beaches. Robert Tolf, a resident of Florida since 1971, is a well-known travel writer and restaurant critic. Bill Olendorf, a professional artist for more than 30 years and whose sketches are often seen in *Palm Beach Life*, illustrated the book. *Discover Florida* is organized into six geographic regions covering the entire state, with special attention paid to historical sites, off-beat happenings and good eating. *Palm Beach Life* has excerpted from all six sections in the hope that you, too, will discover Florida.



Southeast



Key West

The arrival in Key West after all those bridges and all that incredible beautiful blue-green water along the Highway That Went to Sea is still a let-down. Clusters of motels and fast food feederies strangle U.S. 1 and neon blares from the pre-packaged architecture shouting from the sands. There are lingering doubts as to whether the 160-mile drive from Miami was really worth it.

However, outdoor restaurants and garden cafes with a touch of class have popped up from the coral, the freshly-painted Potemkin facades outnumber the derelicts, the Margaret Truman Launderette is all gussied up and

perimposed on the old, climb the observation tower at the Turtle Kraals. The many boats, the fish processing plants and waterfront warehouses — after tourism, fishing is the town's most important industry—are spread out below in the manner of a giant Monopoly board.

The two most famous houses in Key West are on Whitehead Street. One of its earliest thoroughfares, Whitehead was named for a successful Mobile and New York trader who once owned a quarter of the 1½-by-4-mile island of coral and limestone. At one end is the Audubon House; at the other, the Hemingway House. In the middle is the Presidential Gate of the Navy Yard — through which President Harry S. Truman first passed while vacationing in 1946, and then again during 10 subsequent visits.

The most painless way to view old and new is on the trackless train, taking a seated 90-minute, 14-mile tour of some 60 sites, determining which ones are worthy of closer examination.

Location. Key West is at the end of U.S. 1, 160 miles south of Miami. The Conch Tour Train departs from a spruced-up depot near

coral coast is located a few miles off the eastern coast, starting just southeast of Miami in the area of Fowey Rocks. It runs in an arch to the southwest to the Marquesas and Tortugas. The wall of living coral, separating the sand and grass flats from the depths of the sea, is studded with strangely beautiful shapes and colors—in formations called star, leaf, elk and staghorn, sea fans and whips.

Location. The John Pennekamp Coral Reef State Park is located on Key Largo, 58 miles southwest of Miami. It is open from 8 to sunset and reservations for both boating and camping are strongly advised. For boating contact the Coral Reef Park Company, P.O. Box 13-M, Key Largo, Florida 33037; tel.: (305) 451-1621. For camping reservations contact the park, P.O. Box 487, Key Largo, Florida 33037; Tel.: (305) 451-1202.

Fairchild Tropical Garden

The 83 acres in a corner of his Coral Gables estate that Colonel Robert Montgomery developed into one of the nation's outstanding botanical gardens was originally planted in mango and avocado. Today it's a veritable paradise of practically everything that grows in the tropics, an outstanding research and educational center, filled with some 500 species of palm trees, a profusion of ferns, all kinds of bromeliads including a smashing selection of orchids, beautiful ponds, a rain forest. A trackless tram with a guide-driver providing a running commentary is the ideal introduction to the wonders of the tropics.

Location. Fairchild Tropical Garden is at 10901 Old Cutler Road, south of Coconut Grove, and is open daily from 10 to 5. Admission is charged for visitors over 16 and there's also a charge for the tram tour. Matheson Hammock Park is adjacent and there's no charge. It is open daily.

Coconut Grove

Just a 10-minute drive south of Miami, there's a state of mind that's light years away: Coconut Grove, a triangular chunk of sand and rock that is at once the Gold Coast's oldest community, a disparate assemblage of super-rich matrons and mod-mod Latins, freaked-out kids, artists and Audubonists — all of them sharing the conviction that the Grove is different.

But the old and honorable survives, in the oldest streets of Dade County, in the distinctive homes flanking the byways named for the earliest settlers: Ah-we-na and Chucunantah, Opeechee and Wakeena. The Grove has more nineteenth-century structures than any other area in south Florida — 56 buildings on the Dade Heritage Trust list.

Other bits of history are provided by the Coconut Grove Playhouse, famed film house of the Roaring Twenties, and the City Hall complex, the Dinner Key Auditorium — the latter buildings once served as Pan Am hangars, home base for their famed clipper ship service to Central and South America.



HEMINGWAY HOUSE - KEY WEST.

there's a gaggle of the kind of boutiques selling the same kind of high-price fashions found in Bal Harbour and Palm Beach, a scattering of artsy-cutesy stores and enough galleries to convince the most casual observer that there are as many artists in this southernmost city as there are writers.

It's all part of the new Key West. Old Key West, vintage Hemingway, is only a memory. The new has taken its place in that endless boom and bust cycle that has typified this town ever since American businessman John Simonton bought the isolated stretch of sand and rock from a Spaniard for \$2,000. That was in 1821.

For a spectacular overview of the new su-

the center of town on a regular schedule. There is a charge.

John Pennekamp State Park

The full title is the John Pennekamp Coral Reef State Park and the name honors the man who was instrumental in its establishment and alerts the tourist to the fact that it's the place where the country's only living coral reef is being preserved. It's also the country's only underwater park, a scuba-snorkeling paradise with over 50 species of coral in colorful display and well over 600 kinds of fish.

The aquamarine waters of the Keys are a mecca for all water sports enthusiasts; the



THE BARNACLE -
COCONUT GROVE

The Grove is a stroller's paradise, with numerous restaurants sprinkled among the shops fanning out from Commodore Plaza and Main Highway, with numerous vantage points for people watching.

Location. Coconut Grove is 10 minutes south of downtown Miami via Brickell Avenue which leads to Bay Shore Drive, Miami's first Millionaires' Row.

The Barnacle

If ever a man deserved the title Renaissance man it was Ralph Middleton Munroe. A transplanted New Yorker with roots reaching back to New England, he was searching for his Walden, his Emersonian shelter of self-reliance when he first sailed the waters of Biscayne Bay in the year 1877. Four years later he returned with an ailing wife (her tombstone next to the Coconut Grove library is the oldest marked grave in Miami) and bought 40 acres on the water.

Munroe first built a boathouse and then a cottage. He drew the plans himself and christened the place The Barnacle. It might be the only house in Florida which had a second floor built before the first. When Munroe needed more room he jacked up the cottage on stilts and built a ground floor underneath. There were later improvements and The Barnacle open to the public today is the house of the 1920s — furnished with original Barnacle pieces or close duplicates. There's a pair of Jacobean chairs — gifts from James Deering at nearby Vizcaya — a grand old pram, double door fridge made in 1926 and still in good working order, a Victrola which uses bamboo needles, fishing and photographic gear.

Munroe was an able photographer, using

a Hawk-Eye Detective box camera, doing his own developing and compiling an invaluable record of south Florida pioneer life. Two hundred thirty of his glass plates were reproduced in a fascinating limited edition book published in 1977 as *Forgotten Florida: Florida Through the Lens of Ralph Middleton Munroe*.

He was also an excellent draftsman, largely self-taught, an environmentalist and naturalist — a 14½-foot crocodile he captured in 1884 still hangs in New York's Museum of Natural History. With a botanist he discovered the first known royal palms in the state. He was a wrecker, a salvager of ships foundered on the reef as well as sawmill and cannery operator, a promoter of sisal and sponge cultivation and an experimenter with green turtle farming. Above all he loved the sea and the building of boats.

There's a full-scale sample of Munroe's boat-building skill at The Barnacle. It's down an old Indian path, past the patio made from tiles of Henry Flagler's old Royal Palm Hotel, past a Louis Philippe rose bush planted in 1910, past the old well where two coconut palms used to stand, the very palms which gave the Grove its name.

Munroe died in 1933 and 40 years later the state acquired the property, restoring home and grounds, creating a splendid monument to a remarkable man, a vibrant echo of the early days of Coconut Grove, an incredible contrast to all the construction that now soars skyward in Miami.

Location. The entrance to The Barnacle is located at 3485 Main Highway in Coconut Grove and guided tours, with a nominal charge, are given at 9, 10:30, 1 and 2:30 every day except Monday and Tuesday.

Vizcaya

For a fascinating introduction to Miami's history as well as a crash course in the creative genius of Western man, spend a few hours at Vizcaya, the 72-room palazzo on 190 magnificently landscaped acres overlooking Biscayne Bay. It was built by engineer, salesman, entrepreneur, sensitive connoisseur, fastidious dresser (his wardrobe included more than 600 ties) and life-long bachelor James Deering.

One of the organizers of the International Harvester Company, he traveled the world selling his agricultural machinery, speaking French, German and Italian as easily as English, and collecting, always collecting. He filled warehouses with carved wooden Renaissance doors and bronze overlays, Roman sarcophagi, Adam overmantels, Tournai tapestries and Portuguese carpets, French wallpaper, Spanish chandeliers. His architects measured the treasures and then designed Vizcaya to accommodate them, constructing a salon around a ceiling from the Palazzo Rossi and changing the spatial requirements of a first floor room to fit in an eighteenth century gate that once guarded Palazzo Pisani.

The construction of Vizcaya took five years and dozens of designers and engineers, a small army of imported and local laborers, more than a thousand — a tenth of Miami's population at that time.

The end product, completed in 1917, is one of the great houses of America. But it is one its owner enjoyed only a few winters. His heirs, after a period of neglect, eventually sold it to Dade County which maintains it, aided by an active volunteer group called

Vizcayans. What a pleasure they provide, what an escape from the glitter and glitz of the Gold Coast.

Location. Vizcaya is south of downtown Miami en route to Coconut Grove. On Miami Avenue, it's easily reached by clearly marked signs at the southern terminus of Interstate-95. Open daily (except Christmas) from 9:30 to 4:45 with an admission charge.

Miami/Calle Ocho

For a close encounter of the Cuban kind, for South-of-the-Border food, a crash refresher course of high school Spanish and a total immersion in another culture, head for Miami's S.W. 8th Street, Calle Ocho. That's the main artery of the heart of Little Havana, an aptly named enclave of all things Cuban and some things Spanish and Basque.

Grocery stores, dry cleaners, bakeries, druggists, clothing shops — all the signs are in Spanish — "Farmacia," "Optica," "Bodega Latina," "Tintoreria," "Lavanderia Automatica." The clerks might have trouble understanding your English as you sink body and soul into another culture, another country.

You can watch fast-moving, brown-stained fingers rolling cigars, in the same manner practiced for decades in Cuba, then

Key West and finally Tampa. You can pay tribute to the "Martyrs of the Assault April 17, 1961" etched into the Memorial Plaza monument to the fallen at the Bay of Pigs. Nearby is a small, shaded grove where Cubans young and old play dominoes, all the while inhaling the alluring scents from a neighboring bakery, "Panaderia Dulceria."

Location. Southwest 8th Street is easily reached from I-95 or downtown Miami, following the signs to U.S. 41, the Tamiami Trail, the other route markers for Calle Ocho, which runs east-west. From 27th Avenue east it is one-way, so one proceeds west on S.W. 7th Street.

Morikami

There's an island of the inscrutable East in the unlikelyst of places — the western boonies of Delray Beach, an area almost overwhelmed by development. Built in the late 1970s, it's a 140-acre oasis of tranquility, one that gently caresses the visitor as soon as he approaches the carefully planned gardens, crossing a small bridge. There to admire is a precise arrangement of trees, plants, stones — assembled in accordance with the strictures of Soami, sixteenth century Japanese painter and landscape designer: "The ultimate aim of the landscape garden is to reveal the mysteries of nature and creation."

George Sukeji Morikami, an enterprising, shrewd immigrant who arrived in this area at age 20 as a member of the so-called Yamato colony, raising pineapples and winter vegetables. Morikami lost one fortune in

the produce business then made another with his wise land investments. But he lived simply — in a small trailer perched on what he liked to refer to as Mt. Fuji; eating the fruits and vegetables he raised.

The story of the colony and its most prosperous member is told in the museum on the grounds of what is called, in keeping with the spirit of the place, quite simply The Morikami. It's housed in a masterfully designed white stucco building modeled after an Imperial retreat in Japan.

Location. The Morikami is on Morikami Park Road which is $\frac{3}{4}$ of a mile from Carter Road, reached from Interstate 95 by exiting at Linton Road and driving west 4 miles. Park and museum are open every day except Monday from 10 a.m. to 5 p.m. Shoes must be removed and a donation is requested when entering the museum. For further information (305) 499-0631.

Palm Beach/Worth Avenue

Palm Beach's Worth Avenue is the most famous street in the state, one of the premier shopping streets of the world, ranking with Rodeo Drive, Michigan, Fifth and Madison Avenues. Its shops and galleries bristle with non-bargains, its windows are filled with creations designed for the rich and well-born and its few blocks are great for people-watching. It's for those who want to see and be seen.

Many of the boutiques are shuttered during the heat of the summer but enough remain open to make the pilgrimage still well worth the time. And the oases for refreshment, for some air conditioned respite from all the shopping, remain open year round.

That means ample opportunity for supping and sipping in some of the Avenue's



WORTH AVENUE

landmark restaurants: the award-winning Petite Marmite with its spring burst of Flor-entine-French atmosphere, its sensational desserts; they bottle their own salad dressing for sale and have their own recipe book. A few doors away is the Ta-boo, recently refurbished and now sparkling clean and with a trio for nightly dancing. Sandwiched in between, down one of those little alleys that make the street so distinctive, is the newer Angelique, a green and white, easy-on-the-eye hideaway with some imaginative cheffing. Across County Road in the new two-story Esplanade extension of Worth Avenue is the elegantly designed Cafe L'Europe with superlative service, interesting wines, sensationally expensive setting.

Worth Avenue has never looked better. The street Addison Mizner created in that individual Spanish-inspired style of stone, arch and tile invites the visitor as never before. The distinctive alleyways, the vias Mizner named for himself and for his grand patron — sewing machine magnate Paris Singer — provide a happy haven for the shopper tired of the giant malls.

Location. Worth Avenue runs between County Road and Cocoanut Row in Palm Beach, with an extension across County Road into the newly built Esplanade.

Palm Beach / Flagler Mansion, Whitehall

Marjorie Merriweather Post's fabulous Mar-a-Lago estate is undoubtedly the grandest mansion in all Palm Beach. But it's not likely the public will ever be allowed to make its own judgment on that score. It will have to settle for its looksee into the life of the super rich with a visit to another castle, the 73-room Whitehall, the magnificent mansion of Florida's premier developer, Henry Morrison Flagler. Flagler, one-time partner of John D. Rockefeller in the Standard Oil Company, was a super shrewd entrepreneur and visionary who for 30 years devoted all his prodigious energies, all his robber-baron wealth, to the transformation of the east coast of Florida. All the way from St. Augustine to Key West.

"Build me the finest home you can think of," Flagler told architects Carrere and Hastings who had designed Flagler's first Florida Spanish Renaissance pleasure palace, the Ponce de Leon in St. Augustine.

In 1902, eight months and \$2.5 million after starting, their Palm Beach creation was completed. A Taj Mahal also built for a bride, Flagler's third, and christened Whitehall, it was Spanish in inspiration with Greek temple overtones, giant urns and Doric columns greeting the visitor and an interior that stuns, then dazzles.

Location. Whitehall is located on Whitehall Way in Palm Beach, a half mile north of Royal Palm Way on Cocoanut Row which runs between Royal Palm and Royal Poinciana Way with its playhouse and elegant shopping complex. It is open 10-5 Tuesday through Saturday; Noon-5 Sunday and is



closed Monday. An admission is charged.

Jonathan Dickinson State Park

The spread of wilderness is named for Jonathan Dickinson, the seventeenth century Quaker whose journal provided such valuable insights into the lifestyle of the Indians and the land in which they lived. Shipwrecked with family and a group of Quaker brethren, they survived incredible hardships: captured and harshly treated by the Indians but then released, the small band spent the next months struggling up the coast to civilization in St. Augustine.

During World War II the park had another name, Camp Murphy, specializing in turning out radar experts. Its 10,284 acres of pine and mangrove, scrub and swamp, lakes and river are now dedicated to the enjoyment and appreciation of Florida wilderness.

It may be seen from the heights of an 85-foot sand dune named Hobe Mountain, from the back of a horse hired at the concessionaire Riding Academy, from the deck of the 30-passenger *Loxahatchee Queen* cruising the Loxahatchee River, on the seat of a rental bicycle, on board a rental rowboat or canoe, or while walking its nature trails.

There also are guided tours, led by park rangers and various campfire programs. The schedule is posted at the Trapper Nelson Interpretive Site on the river. The visitor can choose between fresh and salt water fishing or he can just go swimming and there are two camping areas along with a concessionaire collection of rental cabins and a snack stand.

Location. The Jonathan Dickinson State Park is on U.S. 1 south of Stuart 13 miles; north of Jupiter, near Hobe Sound. It is open daily from 8 to sunset. For additional information contact the park office at 14800 S.E.

Federal Highway, Hobe Sound, Florida 33455; tel: (305) 546-2771.

Stuart / House of Refuge

The Gilbert Bar House of Refuge, named for a pirate in these parts who was hanged in 1834, is the last remaining structure of the six built a century ago on Florida's east coast by the U.S. Life-Saving Service, which later merged with the U.S. Revenue Cutter Service to become the Coast Guard.

The keeper of the house was charged by the Service to make "extended excursions along the coast" after a storm to search for possible survivors of shipwrecked vessels.

In World War I the house served as a Coast Guard Beach Patrol Station and in World War II as a Navy installation concerned with detection of enemy submarines. The 35-foot watch tower dates from the second war but the only patrolling done these days is by biologists of the Florida Department of Natural Resources during the April to August green turtle nesting season. They retrieve turtle eggs, rescuing them from four and two-footed predators, taking them to the hatchery and then to pens at the House of Refuge for a year or so before releasing them to their natural homes in the sea.

Turtles and the crashing surf are the attractions outside the House of Refuge. Inside there are memorabilia and artifacts.

Location. The House of Refuge is at 301 S.E. MacArthur Blvd., 1.3 miles off A1A. Turn at the sign for the well-manicured Indian River Plantation development and continue driving until you see the watchtower along the oceanfront. It is open daily (except Christmas) from 1 to 5 and a nominal admission is charged. For information on the turtle watches contact the Jensen Beach Chamber of Commerce at (305) 334-3444.



Southwest



Sanibel and Captiva

It's known as the Sanibel Slouch, the bent-over posture of beach walkers searching in the sands for left-handed whelks, augers and cockles, coquinas and spiny periwinkles — shells every one. Sanibel is a shell-collector's mecca, an ever-popular destination for streams of tourists who have discovered the quiet Out Island and neighboring Captiva since the causeway to the mainland was built in 1963.

Before that time it was not too different from when the Lindberghs used to holiday here — Anne Morrow wrote much of *Gift From The Sea* on the island. But some of the modern-day creations attempt to honor the history. At Casa Ybel there's a replica of the turret-tower, gingerbread-trimmed Thistle Lodge that was part of Sanibel's oldest resort, established in the 1880s by a west coast missionary. Interior decor carries out the theme in a Disney World fashion, but the cuisine is strictly New Orleans. Starting with Breakfast at Brennan's kind of eye-openers: sazerac and eggs Sardou, other meals of creole gumbo, jambalaya, broiled redfish, hot buttered pecan pie.

To walk off the calories, head for the 2,500 acres of National Wildlife Refuge which is home for a multitude of wading birds, gators, waterfowl, ospreys and red-shouldered hawks. There's a self-guided, 5-mile driving tour with numbered stops along the way and the opportunity to walk, especially along the trail named for Gasparilla, the pirate who supposedly buried his treasure somewhere on Sanibel and kept his female prisoners captive on Captiva — thus the name. There's a profusion of air plants, wild coffee and limes, both wild and domestic, papaya, night blooming cereus cactus.

Location. Sanibel and Captiva are reached by the Sanibel Causeway (toll) and bridge, a 3-mile extension of State Route 867. The Causeway entrance is 15 miles southwest of Fort Myers on the same road.

Fort Myers/Edison Home

In 1886 Thomas Alva Edison was advised by his doctor to spend the winter in Florida. The wizard of Menlo Park was not hard to convince and he had no trouble picking just the right spot: the banks of the Caloosahatchee River near a sleepy little cow town called Fort Myers. Edison, then 38 and a recent widower, wanted to use the thick stands of bamboo along the river as filament in his new incandescent lamps. He had no intention of retiring or slowing his work-round-the-clock pace; he wanted to build a laboratory and pursue all kinds of experiments.

He also wanted to build a house suited to the climate, one with verandas providing shade from the sun and shelter from rain, one with floor to ceiling doors and windows to provide cross ventilation. Electric lines were buried underground and Edison, who drew up the plans himself, installed what might have been the first double sink in the country.

Around home, pool and laboratory he planted one of the first subtropical gardens in the world: an orderly jungle of some 300 plants, 90 of them not native to the United States. A dozen specimens came from India along with a gift from Harvey Firestone in 1925, a four-foot seedling of a banyan tree — it's now a giant of an octopus covering hundreds of square feet between laboratory and entrance to the grounds.

The lab was the research center of the Edison Botanical Research Corporation, funded by winter neighbor Henry Ford to experiment with synthetic rubber. Goldenrod was the plant eventually selected by Edison as most promising and in his Fort Myers

paradise it grew to heights of 12 feet; there's a giant stalk of it on display in the lab along with a wedge of the rubber produced from it.

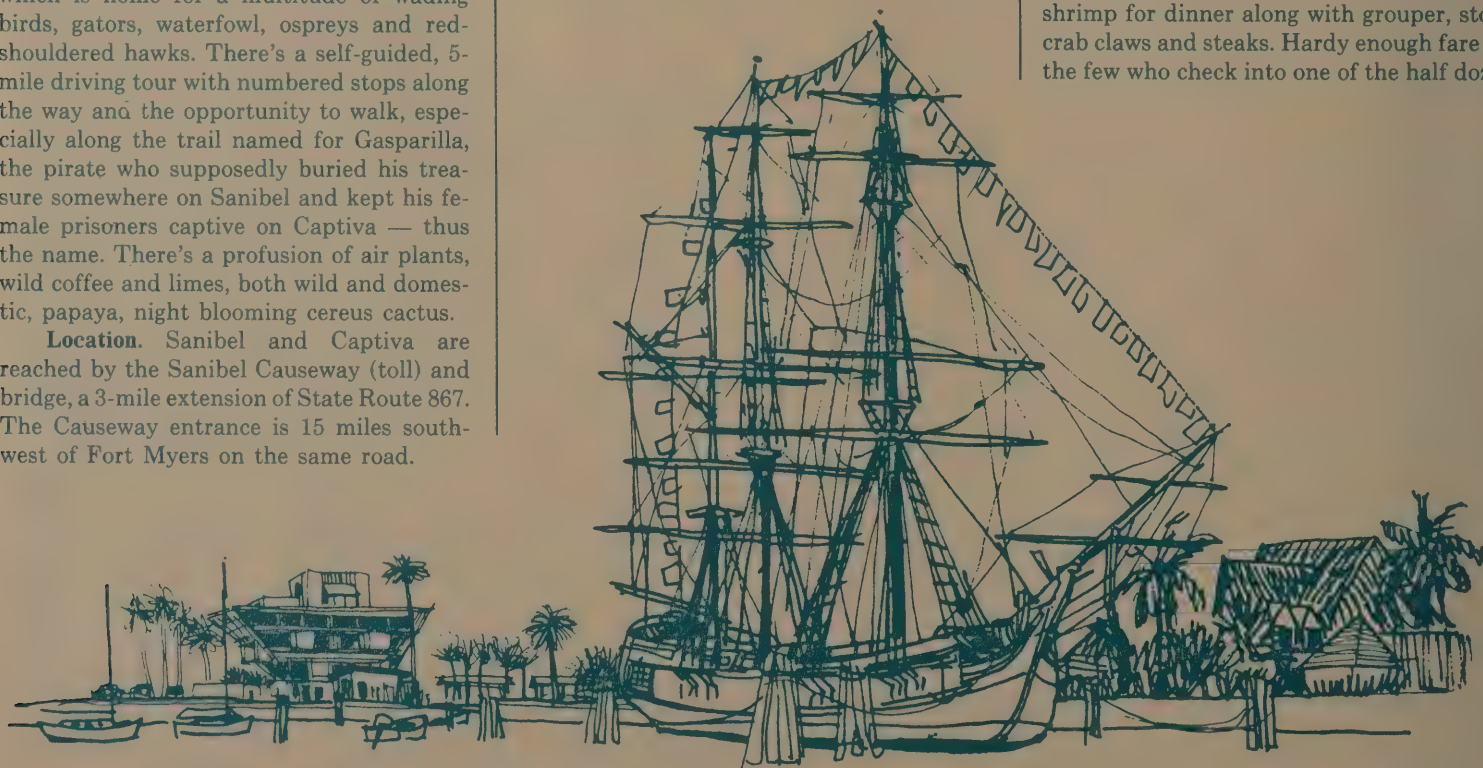
Many of his 1,097 patents are on display, including dozens of Edison phonographs, hundreds of light bulbs, telephones, storage batteries, movie cameras, stock ticker, and some of the automobiles presented to him by neighbor and friend Henry Ford.

Location. The Edison home and laboratory are on McGregor Boulevard (State Road 867), a few blocks from downtown Fort Myers, and marked by several hard-to-miss signs. Open daily, except Christmas, from 9 to 4 Monday-Saturday and 12:30-4 Sunday with continuous guided tours. Admission is charged.

Cabbage Key

The brochure for the Cabbage Key Inn and Restaurant declares, "Cabbage Key does not intend to meet the needs of all vacationers." Such understatement! The only needs met are those of the basics: food and shelter, booze and breezes, fishing and shelling, reading and relaxing, boating and writing — after all, that's the history of this hideaway built atop 38 feet of Indian shell mound. Mystery writer and playwright Mary Roberts Rinehart had a hand in its construction, designing a half dozen fireplaces, five porches, an elaborate rain water system with thousands of gallons stored in a heavily reinforced concrete foundation — there's more water in the lighthouse marker of a tank towering over the grounds and providing panoramic viewing of the island and the water, water everywhere.

The restaurant features eggs, grits, hashbrowns for breakfast; burgers, sandwiches and shrimp salads for lunch, more shrimp for dinner along with grouper, stone crab claws and steaks. Hardy enough fare for the few who check into one of the half dozen



THE BOUNTY AND THE PIER
ST. PETERS BURG



rooms in the inn, or the many who stop at the marina. Cabbage Key is reached only by boat.

The Rineharts are long gone — Mary Roberts died in 1958 — but the solid, peaked roof, white frame house with its many chimneys and dark green shutters the family built 20 years earlier still stands as sentinel to the “simple, basic values which we believe make life so dear!” in the words of the inn’s brochure. Awning-shaded picnic tables invite the visitor into an entrance courtyard, conch shell-lined paths lead the stroller to cottages hidden by lush sub-tropical, overgrown thickets. There are thousands of dollar bills tacked onto walls and windows of the bar everywhere but the pendulum clock. The piano is covered, the pillars, the wooden bar, the door jamb — there’s an estimated \$8,000 decorating the ruggedness of the Cabbage Key bar, scene of some pretty heavy weekend drinking, and quite a few punchups.

Location. Cabbage Key is off the coast of Fort Myers between Useppa and Pine Islands off the Intracoastal Waterway at Marker 60. The well-marked channel runs parallel to the island and there’s dockage for boats up to 55 feet. Non-boaters can pick up

a ferry at Twin Palm Marina in Bokeelia at the northern tip of Pine Island. For information call the inn at (813) 283-2278.

Sarasota/Ringling Museums

To local boosters the town of Sarasota is the cultural capital of the state. They point with pride to their Ringling School of Art, their Ringling museums, their New College and giant Performing Arts Hall, Fine Arts Society, opera and concert series and unique theater with its own repertory company. The theater, a gem of eighteenth century Italian architectural purity, was imported piece by piece and is known as Asolo, named for the town near Venice where it used to stand.

The Venetian connection is important. The Ringlings, John and Mabel, were in love with all things Venetian. Their \$2 million, 30-room mansion was modeled after the Doge’s Palace and christened with a name from the Venetian vernacular, Ca’d’Zan, the house of John. Their bedrooms had eighteenth century Venetian furnishings; their game room Venetian carnival figures painted on the ceiling. Venetian colored glass was installed in the windows and Mabel had her own private gondola moored by a waterfront

structure reminiscent of something on the Grand Canal. Importing an entire theater from Venice and installing it near Ca’d’Zan was the perfect tribute to the memory of the Ringlings.

Ringling spent another million on a magnificent art gallery designed to resemble a fifteenth century Florentine villa and then filled its 20 galleries with some three million dollars more of art. A total of 500 pieces: El Greco, Rembrandt, Veronese and Velasquez, Frans Hals and Tintoretto and the finest collection of Rubens and of baroque art in the country.

Museum, mansion and Asolo Theatre are all open to the public, along with another state-run display, the Museum of the Circus — a brilliantly executed evocation of the magic that appeals to children of all ages: handbills and posters, photographs and miniatures, calliopes and costumes and a full scale capturing of the spirit, the logistical wonders, the support teams that made it all possible in an imaginative array entitled, Backyard of the Circus. I’m sure John Ringling would have approved this addition by the State of Florida, just as surely as he’d welcome the unique Asolo Theatre.



Location. Ca'd'Zan, circus museum, art gallery and theater are easy to find on U.S. 41, 3 miles north of downtown Sarasota. The gateway of pink stucco framed by glazed tiles is hard to miss at the entrance and there are numerous signs pointing the way. Admission is charged but there's a combination ticket for the buildings. Hours are 9 a.m.-10 p.m. Monday through Friday; 9-5 Saturday and 11-6 Sunday.

St. Petersburg

St. Petersburg's municipal pier with its inverted pyramid of an exclamation point at the terminus is a model for the waterfronts of the world. Flanked by auditoriums and athletic stadiums, boat ramps and yacht clubs, parks and sidewalks, marinas and museums, class boutiques and quality restaurants, even a replica (but without the 10,000 square feet of sail) of the 91-foot ship used in MGM's "Mutiny on the Bounty," the pier is also blessed with a surplus of the kind of benches that gave the city its special reputation decades ago. But there's also a small beach, all kinds of areas to drop a line and, the most recent addition, a United Nations spread of shops — 18 individual outlets with artifacts and handicrafts from around the world. And a simple eatery named, appropriately enough, the Ethnic Cafe.

Location. The pier and waterfront complex spreads from Flora Wylie Park at 18th Avenue North to the Albert Whitted Airport at 5th Avenue South. The pier itself is at the end of 2nd Avenue North.

Tarpon Springs

Sixteen miles north of Clearwater

there's an enclave of ethnic appeal that's known as Tarpon Springs. But don't bother with the springs and don't look for tarpon. Concentrate on the Greeks and today's descendants of the early seafaring Greek settlers.

Early in this century Greek divers, carrying on an industry that started in the waters surrounding their native country, arrived from Key West and established a new beachhead, convincing locals of the practicality of deep sea diving for sponges. Their story, their successes, are dramatically told in the dockside Spongerama exhibit.

There are only a couple sponge boats remaining of the 200 that docked there thirty years ago — today the shrimpers are in command. And in the once-bustling Sponge Exchange, which was a \$3-million-a-year auction block, there are now just a few of the small wooden stalls standing, part of the new marketplace being built to house souvenir shops and mementos of the town's sponging industry.

The other souvenir stores along the docks are reminiscent of those found on Ermou Street in Athens, and the cafes and tavernas are similar to those found in Greek villages.

The massive multimillion dollar monument dominating the docks and looking like its own Greek village is the Pappas Riverside Restaurant. It opened in August, 1975, on the 50th anniversary of the Pappas clan's debut in the Florida restaurant whirl.

Louis Pappamichalopoulos of Sparta started it all, opening Tarpon Springs' Riverside Cafe in 1925. At his side was Mama who mixed those marvelous Greek salads, aided

by a daughter and three sons. The history is all vibrantly recalled in the 42,000 square foot, 800-seater of a temple to Greek culture and cuisine. The bronze statue of a sponge diver out front is stunning, the interior decor as dramatically eye-appealing as the food.

Location. Tarpon Springs is 16 miles north of Clearwater on U.S. Alternate 19. Pappas' restaurant is at the head of the long strip of docks, stores and Spongerama exhibit on Dodecanese Boulevard off Alternate 19.

Tampa / Henry B. Plant Museum

Many of Florida's grand old historic hotels that once served as magnificent magnets for Northern sun-seekers are still attracting the public. The modernized hostleries include: the Don Cesar, Belleview Biltmore, Breakers and Mizner's Boca Raton Hotel and Club — or as institutes of higher learning. Henry Flagler's Ponce de Leon, in St. Augustine, is now Flagler College and since 1933 the 13 minarets of the Tampa Bay Hotel have crowned the campus of the University of Tampa.

Completed in 1891 at a cost of close to \$3 million with another million spent on furnishings, the six-acre hotel is surely one of the most incredible buildings ever erected in the state. All the window glass was imported from France, more than a hundred heavily carved mirrors were brought from Italy and sitting on the 30,000 square yards of red-and-blue dragon motif carpeting were chairs that once belonged to Marie Antoinette and Louis Philippe.

Arabic-Moorish-Turkish in inspiration, something from the pages of the Rubaiyat, the hotel was built by rail-shipping magnate Henry B. Plant to rival Flagler's grandiloquence on the other coast. A small army of workmen spent two years assembling the bricks and caring the arches, using steel from Plant's railyards for much of the Victorian gingerbread grillwork. Inside and out, each of the 511 rooms and every one of those crescent moons on the 13 towers (representing the Mohammedan calendar) were illuminated by electricity. Not even a Flagler dared to try such a new-fangled fashion.

Location. The Henry B. Plant Museum is in a wing of the University of Tampa building at 401 West Kennedy Boulevard. The hours are 10 to 4 Tuesday through Saturday with guided tours given by prior appointment. For museum tours tel.: (813) 253-8861, extension 400; for tours of the rest of the old hotel, extension 441. A donation is appreciated at the museum entrance, just past a small, select gift store with items for sale in keeping with the Victorian period.

Ybor City

A century before Castro came to power and the Cubans swarmed to Miami there was a thriving Latin community in Florida — in Key West where the Cubans were employed rolling cigars. In the mid-1880s those workers moved north, to a suburb of Tampa which

then had a population just under 3,000. By the turn of the century when the Cuban settlement was incorporated into the mainstream as Ybor City, the population soared to 15,000 and the labor force was busy in multistory brick factories rolling some 90 million cigars a year, producing income in excess of \$5.5 million.

One of the largest factories was the 100,000 square feet of red brick, heart of pine, cedar and oak owned by the man who gave his name to the city within a city, Don Vicente Martinez Ybor. His main building dates from 1886, a warehouse from 1902 and today the complex serves as restored office space, nostalgia market, arts and crafts center and a ramble of shops. It's all gathered together under the title of Ybor Square, a collective of collectibles with a postage stamp of a cafe called Marti and a two-story spread of beef and seafood known as Rough Riders. Each name honors important periods in Ybor City's rich past. Jose Marti was the diminutive Cuban patriot who roused cigar workers to raise money and machetes to liberate their countrymen from Spanish tyranny, using the steel stairs at one end of Ybor Square as a podium. Around the corner, on the Avenida Republica de Cuba, is the Parque Amigos de Jose Marti, a well-tended plot with memorial bust of Marti.

Rough Riders commemorates in oversize photo murals, sand-bagged salad wagon and safari-outfitted staff, the era when 23,000 U.S. troopers were camped in and around Tampa, staging city for the invasion of Cuba

during the Spanish-American War. Many of Ybor City's 22 historical markers are etched with the important events of that period — such as Colonel Teddy Roosevelt's Charge of the Yellow Rice Brigade when he stormed through Ybor City with rough riding cowboys and collegians.

The future heroes of San Juan Hill watered their horses by the site where today is assembled under one roof of a block-long happening that is the oldest restaurant in the state, the Columbia. It started as a coffee shop/cafe in 1905 and is now a full scale supper club with extensive Spanish menu, Flamenco dancers, singers, violinist/soloist.

There's more memorable ethnic eating in the half dozen blocks along Seventh Avenue which runs through the heart of Ybor City.

Location. Ybor City, 2 miles east of downtown Tampa, is reached by Interstate-4 and the clearly marked Ybor City exits. Ybor Square is at one flank of the area, next to the Hillsborough County Community College, the Columbia restaurant is at the other.



Lake Wales

Early in its existence, the turn-of-the-century timber and turpentine town of Lake Wales was given a strong religious character. The president of the Lake Wales Land Company attributed his success to strict obser-

vance of the Ten Commandments and encouraged the building of churches: three were under construction before half a hundred settlers were in residence. The editor of the local paper declared, "Only an innate pessimist could go out in the vicinity of Lake Wales, see the beautiful scenery, groves, lakes and not acknowledge that Lake Wales is the best, a good place to live in and a good place to go to heaven from."

Anyone who has made a pilgrimage to the soaring symmetry of the Bok Tower does not doubt the accuracy of that statement. Named for its builder, Ladies Home Journal editor and Pulitzer Prize winner Edward W. Bok, the tower is 205 feet of coquina stone and marble, a Gothic-inspired spire with a frieze of Florida wildlife crowned by corner finials of eagles and pinnacles of herons, with a massive yellow brass repousse door depicting the story of creation from Genesis. Inside are carved the words of Bok's Dutch grandmother, "Make you the world a bit more beautiful and better because you have lived in it."

The 53 carillon bells peal their purity of tone during regularly scheduled concerts and there are special performances on full moon nights and on Easter when a pilgrimage to the tower grounds provides the perfect pre-



KNOWLES MEMORIAL CHAPEL
ROLLINS COLLEGE



lude to attendance at another of Lake Wales' unique attractions, the Passion Play.

Location. Lake Wales is 51 miles east of Tampa on State Road 60 which also connects with the Florida Turnpike, 48 miles farther east at Yeehaw Junction. The Bok Tower is open from 8 to 5:30 daily and there's a charge for parking. The Passion Play is performed from mid-February until Easter and tickets are necessary.

Orlando/Leu Gardens

In 1961 Orlando philanthropist Harry P. Leu blessed the City Beautiful with one of its most appealing retreats: 56 acres of horticultural wonders laced with paved paths and dotted with benches: Formal rose garden, masses of seasonal blooming annuals, azaleas and camellias shaded by towering pine and live oak, thick trunk sweetgum joined by Florida maple, pignut hickory, sweet viburnum and American holly. And of course citrus — the visitor is invited to pick his own orange, one only please.

Small footbridges cross ravines with water splashing over a lush variety of ferns and in one corner of the carefully tended gardens is a large flower clock. Nearby there's a small conservatory, brilliant with the beauty of blooming orchids and boasting one of the four breadfruit trees in the U.S.

Location. Leu Gardens are at Forest and Nebraska Avenues, 4 blocks from Mills. They are open daily (except Christmas) from 9 to 5 and a parking fee is charged.

Winter Park/Museums

Only a few minutes from the crowds at Walt's Wonderful World (upwards of 13 million visitors a year push through Disney turnstiles) there's a totally different kind of attraction. A tree-shaded, brick-paved haven of civilization that calls itself "The City of Gracious Living." Winter Park, founded in the 1880s, is a sophisticated slice of comfortable affluence with one of the South's premier shopping streets, Park Avenue, coursing through its center. There's a gaggle of galleries, a bevy of boutiques and a wealth of

restaurants, ranging from a Maison des Crepes (with much, much more than those Breton pancakes on the menu) to an indoor-outdoor Park Plaza Gardens and the dazzling La Belle Verriere — the beautiful stained glass windows. The genius of Louis Comfort Tiffany is on display, along with works by his contemporaries, Lamb and Landry.

There's more Tiffany around the corner. In the Morse Gallery is a small yet overwhelming collection of the wonders and windows of the master designer and decorator. It's an intimate jewel box filled with the gems of Tiffany's genius, much of it rescued from the ruins of his Oyster Bay home, Laurelton Hall, the only art nouveau mansion ever built in this country.

Not far distant are the home and gardens of the late painter-sculptor Albin Polasek. The unique outpourings of his genius are strategically scattered in the lakeside grounds, house and chapel.

At the southern end of Park Avenue are two museums of special interest, the Cornell Art Center and Beal-Maltbie Shell Museum

with one of the largest collection of soft sea shells in the world. Both buildings are on the campus of Rollins College. Established in 1885, it is the oldest institution of higher learning in the state. Its 56 acres of carefully tended real estate are filled with the architectural unity of Spanish Renaissance with suggestions of late Gothic. It is crowned with red tile roofs, multi-tiered towers, covered walkways, sparkling white and off-yellow walls, a profusion of arches and ornamental wrought iron. Rollins is one of the most beautiful college campuses in the country; the Knowles Memorial Chapel is arguably the most beautiful building in the state.

Location. Winter Park borders Orlando on its northeast side and is easily reached by U.S. 17-92 or the Fairbanks Avenue exit of Interstate-4, taking Fairbanks directly to Park Avenue. The Morse Gallery is open from 11 to 4 Tuesday-Saturday and 1 to 4 Sundays with an admission charge. There's no charge at the Polasek Museum, open Wednesday-Saturday 10-Noon and 2-4 and Sundays 2-4. The museums on the Rollins College Campus, open 10-5 Tuesday-Friday





and 1-5 Saturday-Sunday, are also free.

Mount Dora

Smack in the center of the state, equidistant from the salty waters of the Atlantic and the Gulf, is a serenely comfortable slice of New England. Mount Dora was given that name because of its elevation — all 184 feet of it and in pool table-flat Florida that's practically a mountain — and because of the kindnesses of a pioneer lady who was kind to the surveyors who platted the land.

It's only a short drive from all the hectic happenings in Orlando, from the world of Disney and all the other worlds orbiting it, and it's reputed to be the second wealthiest community, per capita, in the state — after Palm Beach.

There are three architectural curiosities that must be seen in this quiet retreat: the Welcome Center, gracefully occupying the old railroad station; the center of town Masonic Lodge, rambling through an 1893 gem of a steamboat Gothic mansion that looks as though Charles Addams had a hand in its design; the Lakeside Inn, a series of structures sprawling on the shores of Lake Dora, a throwback to those post World War I days when such inns and giant hotels attracted their loyal legion of northern fans. It's open from mid-December to mid-April.

Location. Mount Dora is 25 miles northwest of Orlando, via U.S. 441.

Ocala

Midway between Atlanta and Miami is

Florida's horse country, Marion County and the town of Ocala, home of thousands of thoroughbreds, feeding on the pangola and bahia grasses so rich in calcium, iodine and phosphorus from the limestone hills. The kind of grass the area's first breeder of thoroughbreds always claimed was ideal, "close to perfect," for training horses slowly and carefully. That first breeder started in 1937 but it took 20 years before anyone really took him seriously. It took Kentucky Derby winner Needles. A sickly bay colt that was given his unflattering name because it took so many shots to keep him alive, he was the first Florida-bred colt to win the Derby. Needles also won the Florida Derby, the Flamingo Stakes, the Belmont — missed the Triple Crown by a second in the Preakness, but was named Horse of the Year. That was in 1956. There were then four thoroughbred farms in the county. In five years there were 40. Today there are over 200 — with a total of 300 farms of all kinds breeding and raising Tennessee Walkers, Arabians, Morgans, Appaloosas.

A couple dozen of the thoroughbred farms are open to the public, but there are no guided tours and no efforts to convert the serious business of raising horses into a tourist attraction. A map of the area with listing of the farms open is available at the in town Chamber of Commerce.

Location. Ocala is 2 miles from the Ocala exit on Interstate-75 and at the crossroads of U.S. 27/301 with State Road 40. The Chamber of Commerce is on Silver Springs Boulevard in the center of Ocala. It is open from

8:30 to 5 Monday to Friday; tel.: (904) 629-8051.



Merritt Island National Wildlife Refuge

In the shadows of the launch pad gantries that point the way to outer space there's the kind of counterpoint so frequently found in Florida — the challenging contrast of old and new, of natural and modern man-made. A few minutes from space shuttles and the Goliath-like Vehicle Assembly Building, is the timeless stretch of wilderness covering nearly 200-square miles of the island made world famous by NASA's space successes.

It is home to more rare and endangered species of wildlife than any other federal reserve in the nation. Close to 300 species of birds have been sighted: eight different varieties of herons nest there year round — as do terns and gulls, gators and coons. It's a great area for crabbing and clamming, for surf-casting whiting, pompano, mackerel and blues which are among the tasty trophies to be caught.

Along the Atlantic is the National Seashore, 25 miles of it stretching from New Smyrna Beach to the space center, organized into three beaches: Apollo in the north, Playalinda in the south and Klondike in the middle. There's no access road to Klondike but there are roads leading to the other two beaches for a total of about a dozen miles, thus leaving the center stretch of sand virtually isolated.

But before heading for sun and surf, take the time to drive the refuge trails and walk the Oak Hammock Trail, a 30-minute stroll into the mysteries of a Florida botanical phenomenon, known as tree islands to the Indians and consisting of a mixture of Northern hardwoods and tropical plant life. There are maps and markers along the way, explanations of the importance of the wild sour orange that was so vital to reviving Florida's citrus industry after the great freeze of 1894.

Also worth study are the several mid-dens — or mounds — found along the waterfront. The pair at the northern end of the National Seashore were both formed by thousands and thousands of shells — Pre-Columbian Indians were tossing their shells on the mound as early as 7000 B.C. The Turtle Mound is 35 feet high and for centuries has been an important navigational landmark.

Location. The National Seashore and Wildlife Refuge is east of Titusville, via State Road 406. The Oak Hammock Trail is on State Road 402 which branches from 406, a road which joins State Road 3, heading north along Mosquito Lagoon. The northern reaches of the seashore are south of New Smyrna Beach and Edgewater on A1A.

Ponce de Leon Inlet Lighthouse

"Step Back Into History" the flyer entreats — into history that begins when Ponce de Leon discovered the site in 1513, and continues when a Minorcan from nearby New Smyrna farmed some 175 acres until the Indians drove him off. The Minorcan, Antonio Pons, was killed in the War of 1812 but a relative moved to his claim in the 1840s, building a small shack on the property from driftwood picked up on the shores of the inlet then called Los Mosquitos, or Mosquito Inlet — for obvious reasons.

In 1883 the Federal government purchased 10 acres of land, shipped in brick from Baltimore and started building a lighthouse, stacking its bricks on 12-foot deep foundations, circling them around a 32-foot base. Three years later the 175 foot tall tower was dedicated, the lens (made in Paris in 1867) was installed, the supply of whale oil stored, and the houses for the keepers finished. For the next 82 years the sentinel of Mosquito Inlet flashed its friendly warning to all within a radius of 15-20 miles. The government had spent only \$170,000 to build it in the 1880s but by the 1960s it was too expensive to maintain — not because the supply of whale oil had become too expen-

sive: after a period of using lard oil the lighthouse had been converted to electricity in the 1920s.

It's now part and parcel of the Lighthouse Preservation Association, a group of dedicated local volunteers who have carefully restored the buildings and filled the cottages with various displays of interest. One has furnishings of the 1890s, another has various artifacts from the era when the men in the charge wore blue uniforms, tending a small garden, checking the supply of oil, and wiping the lenses, pulling the shades during the brightness of the day to prevent the valuable lens from cracking, or reflecting the sun's rays and starting fires.

Location. The Ponce De Leon Inlet Lighthouse is 5 miles south of Daytona Beach on Atlantic Avenue from the intersection of Atlantic with Dunlawton Avenue leading to the Port Orange Bridge and U.S. 1. Where Atlantic deadends, turn right. Close by is a vest-pocket park on the water, the Inlet Harbor restaurant with fresh fish and a good view of the water. The lighthouse is open daily from 10 to 5 and admission is charged.

Tomoka State Park

Across the Halifax River from the double decker Hotel Ormond, now in the National Register of Historic Places, is the road that leads to one of the most interesting parks in the state system: Tomoka. It is named for the nearby river and the Timucuan chieftan and is dramatically depicted in a 1957 fountain sculpted in the heart of the park by Ormond Beach artist Fred Dana Marsh. It was the

last major work of the Chicago native whose creative talents spanned several media.

Other outpourings of the imaginative Marsh are on display in the Tomoka Park museum, a splendid little presentation of local and statewide interest: a graphic explanation of Florida's geological profile; a review of pottery making — the earliest records of the art in the U.S. have been found in Florida and Georgia. There are also exhibits detailing the fascinating economic and commercial history and the agricultural developments of the area.

Location. Tomoka State Park is on State Road 201 in Ormond Beach and 201 parallels the Halifax River. It's clearly marked on State Road 40 by a large sign. Route 40, which connects A1A and U.S. 1 (Ridgewood Avenue), is also West Granada Boulevard. The park is open daily from 8 until sunset but the museum is closed Monday and Tuesday. For additional information contact the park office at P.O. Box 695, Ormond Beach, Florida 32074; tel: (904) 677-3931.

New Smyrna Sugar Mill and Bulow Plantation Ruins

In a 30-mile stretch of land north and south of Daytona Beach are three mute sentinels of the time in Florida when sugarcane cultivation in the center sections of the state was one of its major economic reasons for being. To the south is the New Smyrna Sugar Mill Ruins, a mile or so off State Road 44 on Mission Road (the Spanish once had a mission on the site). A few arched remnants of the distinctive mission architecture remain,



having survived the British modification of the buildings to grinders and furnaces, despite their destruction by the Indians during the Second Seminole War.

In Daytona Beach are the Sugar Mill Gardens a mile west of U.S. 1 south of town and west of Port Orange. The best-preserved of the trio, it was the only mill to resume operation after destruction by the warring Seminoles. It's also surrounded by gardens and an assortment of statuary that has more to do with area's prehistoric origins than sugar or Seminoles. But the grinding gears are there to see and so too is the pit which used to hold the syrup — before the sugar mill was in operation the pit was used to soak indigo in order to make dye.

To the north are the Bulow Plantation Ruins, now a mere 109-acre shadow of its once expansive 4,675-acres, largest sugar plantation in the area, worked by over 300 slaves. The spacious home attracted many guests, including John James Audubon, and today there's a small museum detailing the history, a picnic site and coquina rock ruins of the overgrown mill, all of it reached by a primitive road carved out of the wilderness and providing with each foot a giant step back into time. It's 8 miles north of Ormond Beach on Old Dixie Highway.

Ocala National Forest

There are no glass-bottom boats, souvenir stands or water ballet mermaids, but for the nature-lover, canoe enthusiast and camper the quartet of natural springs that sparkle in the Ocala National Forest are far more appealing than the commercialized Silver Springs, Weeki-Wachee and Homosassa.

Alexander, Juniper, Salt and Silver Glen Springs and wide, clear-flowing streams brighten the 366,000 acres of one of the oldest national forests east of the Mississippi. A sub-tropical wilderness with ponds and lakes for excellent bass fishing, Ocala National Forest is one large campsite — for primitive camping, except during the November-February hunting season. That's when the Forest Service allows a limited number of hunters into the wilds for set-bag limits of game. A couple dozen camps are maintained for use by hunters.

There are numerous hiking and horseback trails, some of the shorter ones such as the Juniper Nature Trail, complete with signs describing the fauna and ecology; for the conditioned backpacker there's the 65-mile long Ocala Trail.

Location. The Ocala National Forest is dissected by State Road 40 east of Ocala and State Road 19 which runs north and south from Palatka to Eustis. For additional information contact the Forest Supervisor, Ocala National Forest, Box 13549, Tallahassee, Florida 32308. For campsite reservations contact the Salt Springs Campground, Box 2000, Fort McCoy, Florida 32637; tel.: (904) 685-2229. Canoes are available at Alexander Springs on a first-come basis so arrive before



9 a.m. to guarantee one. They can be reserved in advance at Juniper Springs: contact Box 651, Silver Springs, Florida 32688; tel.: (904) 236-2808.



Marjorie Kinnan Rawlings Home

The spirit of Pulitzer Prize-winning author Marjorie Kinnan Rawlings survives and thrives in a state historic site which was her home from 1928 until her death in 1953. The frame cottages joined by open-air porches were originally built in the 1890s and they've been carefully restored and lovingly filled with vibrant mementos of the woman who wrote *The Yearling* and who struggled mightily to coax a living from 72 acres of cattle and citrus.

The front porch was where she wrote, sitting on a deerskin-covered straight back chair, the typewriter resting on a wide plank table supported by a sabal palm stump. She worked from 7:30 in the morning until mid-afternoon and "at breakfast time the sun streams in . . . and the red birds are having

breakfast too, in the feed basket in the crepe myrtle in the front yard."

The kitchen and all the other rooms of the house are open to the public; out back there are some chickens scratching in the sand, a small herb and vegetable garden. A short walk through the old citrus grove leads to a lakeside park and recreation area with shaded picnic tables and boat-launching ramp. At Cross Creek itself there's a lodge and fishing camp where simple accommodations are available and boats can be hired for waterborne explorations of Rawlings Country. There's also an excellent restaurant at the Creek, *The Yearling*, which features fresh fish and such delicacies as soft-shell turtle, known as cooter, soft-shell crabs, quail and even alligator tail.

Location. The Rawlings home is 21 miles southeast of Gainesville on the road to Ocala. Take the Gainesville exit from Interstate-75 and follow State Road 20; at the intersection with Route 325 watch for the signs and turn south (right) by the Lochloosa Wildlife Management Area, driving 9 miles to Cross Creek. The home is open daily from 9 to 5 and admission is charged.

Palatka

Palatka is the seat of Putnam County which calls itself the Bass Fishing Capital of the World. Why not, with some 1,500 fish-filled lakes, rivers and streams? But you don't have to have a bass boat or be an angler to enjoy Palatka. You can also be a nostalgia buff, a flower-lover, a historian.



The first weekend in March there's an annual Azalea Festival with a power boat regatta held in the same area of the mighty St. Johns River where the Indians used to hold canoe races. Parades and a local beauty contest are also on the agenda. There's an 85-acre explosion of bright blooms in Palatka's Ravine State Gardens; azaleas by the thousands and a variety of other heralds of spring splash their color and cheer along the sides and depths of the ravine, sparkling with glistening little ponds and brooks.

The Bronson-Mulholland House is in excellent shape. Built in 1854 by a native New Yorker and Congressman who proposed the bill by which Florida became a state, and occupied by the Yankees during the war, the mini-museum detailing the history of town and county occupies second floor rooms while the ground floor is filled with period pieces from the late nineteenth century. The home is included in the National Register of Historic Sites.

Location. Palatka is on U.S. 17. St. Mark's Church and the Bronson-Mulholland House are 2 blocks from the main street, to the north. The house is open Tuesday, Thursday and Sunday from 2 to 5 and there's no charge for admission. The entrance to the Ravine Gardens is on Twigg Street and they are open daily from 8 until sundown. The blooming period peaks from January through April and there's a 3-mile scenic drive and numerous footpaths winding through the gardens and a shaded picnic area.

St. Augustine

St. Augustine, the nation's oldest city, is not simply getting older. It's getting better. This is apparent to anyone strolling along Avenida Menendez ringing the lapping waters of Matanzas Bay, or anyone crossing that grand old Bridge of Lions, or sitting on a shaded bench in the Plaza de la Constitucion, laid out in accordance with a decree by the Spanish King, Philip II. At one end of the Plaza there's an old public market, in the middle a statue of Ponce de Leon and on

each side houses of worship — the magnificent cathedral of St. Augustine dating from the eighteenth century, and Trinity Episcopal, the first established in the state after the territory was purchased from Spain in 1821.

St. Augustine is a walker's paradise. Aided by maps and brochures provided by the Visitor Center, the tourist today can stroll back into time when passing ancient fortifications, waterfront quays, old houses and secluded little gardens and parks, walking where so many others have walked over the centuries — the Spanish, the British, Greeks, Minorcans.

Location. St. Augustine is 38 miles south of Jacksonville via U.S. 1 and 30 miles south of Jacksonville Beach on A1A. San Agustin Antiquo buildings are open from 9 to 5:15 and combined tickets for admission to all the exhibits are sold in booths along St. George Street. The Visitor Center, offering a short film, flyers and maps for all St. Augustine attractions, is easy to find on Castillo Drive and San Marco Avenue.

Fernandina Beach

In the uppermost tip of the peninsula, close to the modern-day complex of resort living known as Amelia Island, there's a time-stood-still, turn-of-the-century reminder of the Victorian era. Fernandina Beach, which claims to be the second oldest city in the country, was named after Spanish King Ferdinand or perhaps it was landholder Don Domingo Fernandez who deserves the

honor. In any case, Fernandina Beach is the county seat and its downtown courthouse is a gem of Victorian architecture, as beautifully restored as the other Victorian jewels: the Bailey House on South Seventh Street, the stately Villa Las Palmas on Alachua, and several others.

A 30-block area of town is inscribed in the National Register of Historic Places and city fathers have added handsome brick walks, attractive street lights, touches of landscaping to provide a nostalgia-filled trip backward into time to the era when David Levy Yulee called Fernandina home.

Shrimp is the specialty of Fernandina Beach restaurants, especially those out on the ocean-licking highway A1A (South Fletcher Avenue): the Seaside Inn, which also has excellent corn bread, and The Surf with its fantastic collection of California wines.

Location. Fernandina Beach is 32 miles north of Jacksonville, via Interstate-95 or U.S. 17 to A1A; and 24 miles from Jacksonville Beach, via A1A and 105, the Buccaneer Trail (toll) and the ferry (toll).

Olustee Battlefield

For three years after Florida seceded from the Union and joined the Confederate States of America it was free from Federal harassment. Except for minor skirmishes, the occupation of such forts as Clinch north of Jacksonville and the occasional blockad-



OLDEST HOUSE IN THE USA.
ST. AUGUSTINE, FLA.

ing of ports, Florida was able to continue a relatively peaceful existence, shipping salt, timber and turpentine, cotton and cattle to beleaguered brethren whose brave stands against the Yankees were keeping Florida safe.

In February, 1864, in a strategic sweep to interrupt that commerce and take control of Florida's economy for northern purposes, a Federal expeditionary force was dispatched from Hilton Head, South Carolina. Jacksonville was occupied and a sizeable force sent west to sever the ties between East and West Florida, to attempt occupation of the interior.

Thirty-six miles from Jacksonville, in the early afternoon of February 20, the Union contingent of 5,100 men and 16 cannon made contact with Johnny Reb Florida style. The virgin pine forest 2½ miles east of the little town of Olustee provided no cover but ramrod-straight trees — no underbrush, no hastily dug earthworks. The five-hour fight took its toll before the Yankees beat a retreat: 1,861 Union killed, wounded and missing; 946 Confederates. Six of the 16 cannon wheeled to the scene by the Federals were left behind as they withdrew in disorder.

The whole story is told in a postage-stamp museum with a small scale model of the battle, displays of uniforms, Minie balls and other armament found on the field. Outside the museum is a Gothic style monument, a pair of artillery pieces and a mile-long self-guided tour of the battlefield.

Location. The Olustee Battlefield is 2 miles east of Olustee, a little over 5 miles from the Olustee exit of Interstate-10. The museum and site are open daily from 8 to sunset. For further information contact the site office at PO Box 2, Olustee, Florida 32072; tel.: (904) 752-3866. For information on the Lake City observance and battle reenactment, (usually held the second week in February, as near to the February 20 anniversary as possible, parading and celebrating in Lake City Friday and Saturday, reenact-

ing on Sunday), contact the Olustee Battle Festival, Blue/Grey Army, Inc.; PO Box 1686, Lake City, Florida 32055; tel.: (904) 752-1553.



Cedar Key

It's a sleepy little settlement that had its boom in the 1880s, a water-hugging spread of ancient buildings and fishermen's shacks that provide a time capsule thrust back into time. It is a place to unwind, to unravel all those threads of big city care and concern and a place to sit silently and contemplate Florida's vibrant past and its vigorous present.

It's Cedar Key: First settled by white pioneers in the 1840s and the terminal point of Florida's first cross-state railroad, started in 1855 from Fernandina Beach and completed six years later. In the Civil War it was a major supplier of salt for Confederate forces — the giant iron kettles boiled and evaporated some 150 bushels a day until Union raiders put an end to the industry in January, 1862.

Along the curving dock — out where the packet steamers used to anchor and the iron rails run — there's now a popular fishing pier, some gift stores with nautical supplies and a string of restaurants. Some of the freshest seafood to be found in Florida is served. There is the Captain's Table, built on stilts with windows open to the balmy

breezes blowing in from Waccasassa Bay . . . in the Seabreeze at the opposite end of the dock . . . in Johnson's a second floor, sparsely furnished spread run by two sisters who brew one of the best red fish chowders, an incomparable gumbo and superlative oyster stew, loaded with the luscious bivalves.

January and February are best for local oysters and October through December are best for another local staple, mullet. At Johnson's the mullet is smoked and worked into an excellent appetizer spread. The sisters also produce a special kind of salad, one with fresh hearts of palm, chopped dates and peaches, pineapple mixed with shreds of lettuce and topped with lime sherbet spiked with peanut butter.

Location. Cedar Key is 55 miles southwest of Gainesville on State Road 24 and 21 miles on the same road from U.S. 19-98. The Cedar Key State Museum is open from 9 to 5 daily and there's an admission charge.

Madison

Fifty-five miles northeast of Tallahassee is the town of Madison, population 3737 and smack in the center of the county of the same name. It honors our fourth president. Settled in 1838, Madison is today an agricultural center, site of the state's largest hog market, and prime peach producer. It is near the old Spanish mission of Santa Helena de Machaba which was on DeSoto's route. This definitive small town — sleepy — but with a few glorious memories of its past, including the two-story, white pillared Wardlaw-Smith House, built in the early years of the War Between the States and a prime example of the Greek Revival style that swept the South in the antebellum years. After the February, 1864, Battle of Olustee it was used as hospital for wounded Confederates.

Across from the square is a grand old white frame mansion, a solid, cupola-crowned yellow brick courthouse, and a beautifully restored landmark of a Manor House. The house, opened in 1883 as the Merchants Hotel, burned in 1907 and was rebuilt in brick — with 12-inch walls. Then known as the Commercial and the Madison Hotel, it was fully restored in 1980. The ballroom, the 40 bedrooms — each with fireplace — were converted to shop, office and apartment accommodations.

Location. Madison straddles U.S. 90 (also State Road 10) and is 5 miles from Interstate-10. The Wardlaw-Smith House is not open to the public but the ground floor of the Manor House is open. There is no charge.

Wakulla Springs

If ever a hotel and bubbling spring had perfect neighbors it's the hostelry and the crystal clear water at Wakulla Springs. To the west are 557,000 acres of the Apalachicola National Forest, to the south 100,000 acres of the St. Marks National Wildlife Refuge, plus another 80,000 acres of timberland owned by the St. Joe Paper Company and an adjoining 4,000 that is a private sanctuary.

WARDLAW-SMITH HOUSE MADISON





The red knee-tile roof crowns a solid structure that is more reminiscent of a Spanish mission, or maybe a creation by Addison Mizner, than hotel. There's a lavish use of Tennessee marble, a walk-in lobby fireplace, reliable dining room and an old-fashioned marble-topped soda fountain. All this is surrounded by the majesty and the mystery of the north Florida wilderness.

In center stage is the world's largest and deepest spring, a stunningly clear and watery foundation of an eco-system parading a full panoply of the crawling, walking and flying wildlife that once roamed at will from the Panhandle to the Keys. This 4,000 acres of protected fenced-in nature is registered by the Department of the Interior as a Natural Landmark "possessing exceptional value in illustrating the natural history of the United States."

Location. Wakulla Springs is 14 miles south of Tallahassee, via State Road 61. There are boat rides for a fee from 9 to 5, September through April and from 9 to sundown the remainder of the year. The St. Marks National Wildlife Refuge is open from 9 to 4 daily and there are picnic facilities. For information on the rates and reservations at the Wakulla Springs Hotel, tel.: (904) 640-7011.

Natural Bridge Battlefield

To those familiar with the commercial-

ization, encroachments and crowding of such Northern Civil War sites as Gettysburg, southern battlefields come as welcome, dignified relief. No memorial to that titanic struggle is more secluded, more unspoiled than that found just a few miles south of the state capital of Tallahassee.

Commemoration of the battle in the final days of the war, in March, 1865, has not been slicked up by the state authorities responsible for its upkeep. The ghosts of the men and boys who fought and fell seem to have protected the isolated haven, preserving the kind of solitude and silence that both Blue and Gray must have felt as they tramped through the woods, marching to a confrontation at Natural Bridge. It would lead to Confederate victory and the saving of Tallahassee from Yankee hands. It was the only Confederate capital east of the Mississippi that never fell into Union hands.

Location. The Natural Bridge Battlefield is 6 miles north of St. Marks via State Route 363 and 6 miles from that road at the town of Woodville on Natural Bridge Road. There are restrooms and picnic tables at the site.

Tallahassee

The best-known landmark in the capital of Florida has been preserved for future generations to appreciate and tour. But there's much more to see in Tallahassee that the old

Capitol, built during the years 1839-1845, site of the 1861 Secession Convention and subsequent Constitutional Conventions.

Tallahassee has the Governor's Mansion, modeled after Tennessee's Hermitage, home of Andrew Jackson, one-time governor of Florida; and it has a wealth of private dwellings and buildings that pre-date the War Between the States. They're tucked into tree-shaded lanes winding up and down an undulating landscape not found in other parts of the state. Antebellum mansions with their Greek Revival, white pillar fronts, rival those found in other sections of the Old Confederacy and there are many loyal Tallahasseans who would not argue with the lyric in the old Bing Crosby hit song of the Forties about their town being "The Southland at its best."

Laced with rivers, the Wakulla and Wacissa, the Aucilla and Ochlockonee, blessed with a 6,000-acre lake north of town, Lake Jackson, which boasts some of the best black bass fishing in the nation, Tallahassee also has the advantage of having two of the finest attractions in the state: the Junior Museum and Maclay Gardens.

Location. The Junior Museum is on Rankin Road, just off Lake Bradford Road south of Florida A & M University. It's open 9 to 5 Tuesday-Saturday and 2 to 5 on Sunday (closed Monday and holidays) with an admission charge. The Maclay Gardens are 5½ miles north of town on U.S. 319 and are open only during the January 1-April 30 blooming season at which time admission is charged. The Recreation Area is open year round 8 to sunset with a nominal fee for admission.

Florida Caverns State Park

Spelunkers and searchers for the underground beauties of stalagmites and stalactites are not forgotten in Florida.

Northwest of Marianna, in a 1,758-acre state park are the caverns discovered in 1937, but known to the Spaniards as early as 1693 and the Indians, no doubt, long before that.

Today they are the scene of well-lighted tours preceded by an audio-visual show explaining the history of the caves and the surrounding, above ground land with its profusion of flora and fauna. Some 127 species of birds have been sighted here along with 17 species of mammals and all kinds of lizards, frogs and snakes. In the spring blooming season the park is bright with color. In addition to nature trails, there's opportunity to launch a boat on the Chipola River, noted for its bass fishing. There are picnic possibilities, campsites and an 80-foot deep Blue Hole of a swimming site that's good for snorkeling. The park also has a nine-hole golf course.

Location. The Florida Caverns State Park is located 2 miles north of Marianna via State Road 167. Marianna is 6 miles from the exit of the same name on Interstate-10. The park is open from 8 until sunset and there are charges for admission, the caverns tour, camping and golfing. □



(Continued from page 15)

chronicles the sentimental education of a handsome but naive American girl appropriately named Eve. Her instructors in life and love are three men, a dissolute Frenchman, a debonair American correspondent and a vulnerable war veteran. Wright moves her tale along and, although there are some trite situations, she does manage to transcend them and write a nice, easy novel.

Don't we all wish we were as mentally sharp as we'd like to be? Well, now there's a book that will help, a sensible book, too. It is Jules Z. Willing's *The Lively Mind* (Morrow, \$11.50). A former Revlon executive, the author not only explains in simple terms how the mind works, but he also lays out a program to increase one's mental fitness. Among other things, Willing argues that one's creativity and alertness are increased by reading, which is a splendid to do.

Deep in the remote jungle between Venezuela and Brazil lives an Indian tribe named the Iticoteri whose members feast on ripe plaintain and fresh fish and practice witch doctoring. Their

little-understood world is made utterly fascinating by Florinda Donner, an anthropologist adept with the pen. Her book *Shabono* (Deacorte, \$14.95) opens up a magical world of village life among the Iticoteri, one that makes the people seem exotic and enchanting and one that proves, incidentally, that anthropology is a far from dull subject — at least in the hands of a writer with flair and understanding.

If someone were to propose that we burn a young woman at the stake for the national interest, he would be thought mad and shuffled into the funny farm. Yet there are those who propose incinerating millions in a nuclear war and are thought responsible statesmen. Among those who know better is Lord Solly Zuckerman, for many years chief science adviser to the British government. This book *Nuclear Illusion and Reality* (Viking, \$10.95) provides a steady, moderate answer to the plaguing question of how to get out from under the nuclear cloud. Writing for laymen, Zuckerman explains why it is impossible to put the nuclear genie back into the bottle and how Americans and others in the world must control its dreadful power.

The alternative to control is powerfully described in Jonathan Schell's *The Fate of the Earth* (Knopf, \$11.95), the best-selling clarion call for an armaments freeze.

Both books are succinct and eloquent additions to the debate over nuclear matters that is now engaging so much public attention, and both will give you, quickly and understandably, the basic facts to help you make up your own lively mind.

Finally this month, what amounts to a golden oldie: *The Story of My Life* by Konstantin Paustovsky (Pantheon, \$8.95). This is a reissue in paperback of the 1964 edition. Paustovsky was a classic Russian writer of this century and this account of his extraordinary boyhood offers an unforgettable picture of Russia during the first two decades of this century.

Essentially, the book depicts what it was like to come of age during the war and revolution of that period and it will, I believe, move you deeply. □

Alden Whitman, well-known book critic and juror for American Book Awards, is a resident of Southampton, N.Y.

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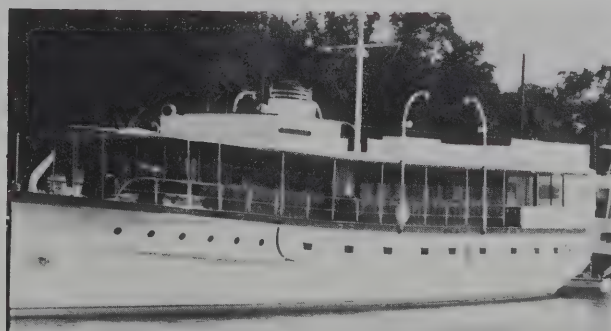
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Temple heads the Boca Raton Hotel and Club purchased by Arvida in 1956 for \$22.5 million.

PB SPOTLIGHT

(Continued from page 25)

mental projects. For example, when Temple takes land away from Boca Raton for development, he makes sure it is returned in the form of extended roads (such as Yamato Road's lengthening), donations (like land for a high school) and stimulated economy and city services by attracting business (Arvida's Park of Commerce has many American companies there now). Arvida makes itself a needed part of the city in which it wishes to develop, and Boca Raton is perhaps the finest example.

Through the Boca Raton division, Arvida manages downtown Boca Raton's Royal Palm ("Pink Plaza") Shopping Plaza owned by Equitable Life Insurance Co. Temple is spearheading a downtown redevelopment campaign, hoping to attract big name, fashionable retailers to downtown Boca. Jacobson's of Michigan, a department store, is looking at the Royal Palm Plaza.

"Other high fashion stores have expressed more than casual interest," says Temple.

Yet, while this downtown development plan is still a dream scheme, Temple convinced the Boca Raton City

Council last summer to approve a 10-acre \$50 million luxury oceanfront town tower condominium project to be built near downtown — on the former site of the Boca Raton Hotel and Club's Cabana Club. (Fancy retailers and apartments that begin at \$300,000 go hand in hand.)

"Boca needs these units," insists Temple. "People who bought small apartments years ago want to buy bigger ones now." Praised by the City Council

'Temple is committed to Boca and Arvida'

as a "mint job," Arvida's plan calls for 180 elegant apartments with only six units per floor. Each owner will live in an aesthetically beautiful Mizneresque world — watching the Atlantic Ocean roll by on one side and the Spanish-styled city of Boca Raton on the other. "Nothing will be spared," says Temple.

Totally committed to every aspect of Boca Raton and Arvida, Temple is merely following the lifestyle and game plan of his boss Charles Cobb Jr. Execu-



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tives are expected to work 12-hour days and spend spare time in community activities and "Arvida-type" recreation.

Temple is president of the Florida Atlantic University Foundation; past United Way of Boca chairman; a Gulfstream bank director; a member of the hospital, tourism, economic and YMCA board; and president of the Palm Beach Development Board.

The trim Temple jogs 8-10 miles, four nights a week. ("I always feel better," he says). On weekends he fishes in Bimini from his 37-foot Merritt docked in Marathon. He plays tennis and golf and loves fast planes. He skis in the French Alps, scuba dives off Honduras and goes home to California when there's time.

Separated from his wife Marianna, whom he met in the late '50s while he was a University of Washington undergraduate, Temple somehow makes time for his three children: Teresa, 22, a data processor; Will, 20, a Berkeley engineering student and Cindy, 15, at Pinecrest.

Will a fast-lane perfectionist like Temple ever slow down?

"Not likely," says he. "I'm delighted with the changes and challenge in Florida real estate."



Boca Beach Club, an oceanfront extension of the Boca Raton Hotel and Club, is a participant in Arvida's club system which allows guests and owners to utilize amenities in other developments.

Its vast potential for financial, community and personal growth can only keep a shaker like John Temple moving ahead.

Will he succeed Charles Cobb as Arvida chief? "I can't answer that,"

laughs Temple, "but Charlie has always seen me as his double." They came up the same way. □

Linda Marx is a free-lance writer residing in Boca Raton and New York City.

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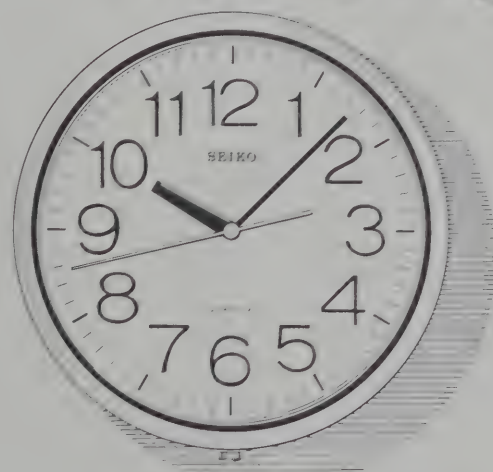
♥ Students have the opportunity to compete on 56 athletic teams including school and USS swimming teams. Tennis is under the direction of a resident pro who uses the school's ten courts.

♥ For more information, contact Dr. John Harrington, Director of Admissions, Pine Crest School, Box P, 1501 N.E. 62nd Street, Fort Lauderdale, Florida 33334, phone 305-492-4103. Pine Crest has a policy of non-discriminatory admissions.



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(Continued from page 30)

family homes is up to its tide-line in amenities. Two exceptionally fine golf courses — Crooked Oaks is one of R.T. Jones' latest designs — and a seven-court tennis set provide the stage for vacation fun. This resort offers seashore and sports enjoyment with the special privacy and intimacy only a house affords.

Frapp Island, unlike Kiawah and Seabrook Island, enjoys making seclusion its strongest and most dramatic suit. The resort lies 19 island-hopping miles by car from Beaufort.

Two reasons to flip over Frapp are its overall small size, only 3.5 miles long and unobtrusively developed, and the paradise it offers bicyclists and wildlife watchers.

Frapp's 6,950-yard, par 72 golf course crafted by George Cobb overlooks the ocean. Head professional is former touring player Bryon Comstock. Tennis players pair on eight Har-Tru and six hard-surface courts right next to tennis pro Butch Trellue's dune grass-framed pro shop and close to the beachfront Loggerhead Dining Room, named for the endangered turtles who nest here.

Under the name **Hilton Head**, perhaps America's most intensely cultivated sea island, and certainly the largest between New Jersey and Florida, are included no less than 11 full-length golf courses. Four of the best are at **Sea Pines Plantation**. This fact alone recommends this institution among all complete resort attractions in the South Carolina islands. Citing its important role in resort development history starting in 1953, however, or surveying its fine facilities for holiday golfers and tennis players is the subject of a whole separate story many have heard before. Hilton Head offers almost innumerable tennis courts besides the likes of **Palmetto Dunes, Shipyard Racquet Club** and others, plus six marinas and a paved 3,700-foot air strip for the very independent traveler.

GEORGIA

Across the Georgia line is a classic resort of an entirely different category. Elegant, Mediterranean-style architecture highlights **The Cloister**, which eccentric builder Addison Mizner (of Boca Raton Hotel fame) set down in 1928 amid the marsh grasses and rolling dunes of Sea Island. Standing where Indians once hunted and Spanish missions stood, the five-star resort is an ornate symbol of the best form of refuge the South has to offer.

Antebellum politeness pervades ev-

ery aspect of life behind cinquefoil-arch windows, below timbered ceilings and red tile roofs, and inside sturdy stucco walls clad in semi-tropical vinery. To seasoned travelers, **The Cloister**, considerably expanded since its early days, is hardly an unfamiliar sight.

Approximately 12,000 picturesque acres are devoted to golf and wetland birds. The low-rise building profile, below tree line, allows clear vistas along the 54 golf fairways. Gardens of juniper flourish, verging upon the 18-clay-court tennis complex.

Tradition and longevity have not stood in the way of progress. For instance, an eight-court extension has recently been situated on the St. Simons Island, another barrier island, but the club is managed by The Cloister.

Georgia's coastline, only about half the length of South Carolina's, is even more studded by barrier islands. These ecologically intriguing sandbars and grassy marshes make irresistible vacation destinations, with plenty of poten-

'Floridians don't have to go far for golf and tennis . . .'

tial in reclaimed land for golf courses and tennis courts. On sun-bronzed shores of The Golden Islands, as the original Colonial footholds in Georgia called today, Sea Island and St. Simons must increasingly share some of the limelight with the likes of **Skidaway** and **Jekyll**.

The latter housed the money-no-object, prewar Millionaire's Village of historic homes by Rockefeller, Morgan, Pulitzer and Vanderbilt. Both islands serve up tennis; Jekyll Island's three short, dissimilar 18-hole courses and an antique, 3,289-yard, par-9 course planted here in 1898 reportedly make this Georgia's largest golfing layout. **Cal-laway Gardens**, across the state in Pine Mountain, near the Alabama line, would see that bid with its 63 golf holes, and raise with 19 lighted tennis courts. No matter, among the best of Southern resorts, size isn't everything — although Ida Cason Callaway's vast gardens are a singular triumph.

NORTH FLORIDA

Anyone who lives in Florida — even if just for the season — doesn't have to look far to find great golf and tennis.

The plethora of playgrounds for

tennis and golf in south Florida, such as those in Palm Beach, Boca Raton and Key Biscayne, have been popular for decades, but sometimes it's more fun to get away. Closest to the Peach State and similar to its finest resort in island setting and amenities, is the highly touted **Amelia Island Plantation**. Its lush greenery and sea breezes suggest complete detachment from the mainland.

Suffice it to record that one special appeal for golfers is the peculiarity of three "nines" (nine-hole courses, that is). Of these, architect Pete Dye took particular pains with Oceanside's design for three dune-encircled holes which play fast and loose with the sea. Buddy Antonoponlos is the head golf professional; Jim Spilman performs pro functions for the Plantation's Racquet Park, its pro shop and 20 Har-Tru tennis courts.

Sawgrass is nearly the same distance as Amelia Island from Jacksonville's airport, but in the opposite, southerly direction. The resort rises beside the rugged beach at Ponte Vedra. This strand, developed by Arvida Corporation, offers a plethora of varied lodging possibilities.

In the golf department, directed by Clark Willingham, the third Sawgrass links called Tournament Players Club (7,111 yards of perils at par-72, designed by Pete Dye), is a challenge of championship proportions — a water-bound green, for instance, and overwhelming yardages — that everyone wants to play.

At the park-like tennis center, with 13 clay-type courts and a shop, directed by teaching-pro Jerry Walters, the courts are also terraced at different levels, minimizing distraction from the next court while providing a desirable sense of playing privacy. Perhaps more than most resorts of this size and scope, Sawgrass respects privacy and is structured to be sensitive to that vanishing principle.

Ten-year-old **Innisbrook** on the West Coast near Tarpon Springs boasts 63 golf holes on its 1,000 well-manicured acres. The courses, two 18-holes and a versatile 27-holes made up of three nines designed by Leonard Packer, emphasize the serious and more skillful side of the game. Important aspects are the long tee shots, accurate use of long irons to approach greens and precision shot-making about the shorter holes, all depending on the course being played.

A similar array of options awaits players at dinner hour. Innisbrook has three clubhouses to provide choices of menu and atmosphere.

The resort recently began increas-

ing emphasis on tennis. By building an elaborate and expensive clubhouse with courts for four-wall racquet sports, and by hiring Terry Addison with his Australian instructional approach to orchestrate play on the 14 Har-Tru and five hard-surface courts, the tennis prospects definitely are improving. With all this activity, come prepared to play —

only 950 acres. One obvious tangible asset to date is architectural excellence and decorating talent in evidence throughout the 800-odd spacious, sumptuously turned-out condominiums available to short-term guests.

Tennis at Grenelefe is low-keyed. The eight Har-Tru and five hard-surface courts, some with night lights, plus a

East Course isn't far behind for challenge or scenic beauty in its live oak and lake-view setting.

Both Grenelefe and Innisbrook are in an expansionary mood; each welcomes groups of players. If you plan to visit either resort, check your dates to be sure that they don't coincide with the L.O.B. (League of Baseliners) or C.H.I.P. (Corporate Hackers Intent on Putting) conventions.

Every resort, no matter how tremendous or tiny, seems to be hosting executive seminars and other business sessions as an economic necessity. With sports-vacation destinations such as Grenelefe and Innisbrook growing by leaps and bounds, identifying places which insist on maintaining all the virtues of personalized service no matter what their size becomes increasingly important. In that light, here's only one such special place — no less so for being family-owned and operated.

Mission Inn Golf and Tennis Resort is an ornamented Spanish jewel box set in a filigree of orange groves at Howey-In-The-Hills near Orlando. It has 104 comfortable rooms, reasonable rates and facilities including an 18-hole golf course, tennis courts, a tile-trimmed swimming pool, a small arcade of shops and deftly appointed dining rooms. There's much about this place to dote and dwell on — the discerning Mobil Travel Guide gives Mission Inn four stars, as it has for years.

One should note that aside from professional tennis and golf instruction being offered, this gorgeous golf course is widely thought to be one of the state's 10 toughest. Among the best of Southern tennis and golf attractions, this is not just another resort; it's a plush, private estate.

NORTH CAROLINA

As one goes north through the Carolinas and into the Virginias, the sheer number of notable sports resorts diminishes and the best are somewhat inaccessible. These climes are less predictably temperate for winter golf and tennis. Still, some of these spas rank with the finest in the country, and several are also classed among the oldest.

Foremost not solely in terms of its stature in North Carolina is **Pinehurst Hotel and Country Club**, a study of stateliness in shades of green and white. It's likeness is nowadays unlikely to be seen anywhere else. Pinehurst is unique.

Pinehurst's illustrious history since the turn of the century is as interesting as its present provisions for playing tennis and golf. The 310 rooms within that vast woody whiteness of a main house

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Seabrook Island

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Fripp Island

Fripp Island, S.C. 29920
(800) 845-4100

Sea Pines Resort

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Palmetto Dunes Resort

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Jekyll Island Tourist Bureau

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Innisbrook

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Tarpon Springs, FL 33589
(800) 282-9813

Grenelefe

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Haines City, FL 33844
(800) 282-7875

Mission Inn and Country Club

Golf and Tennis Resort
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(904) 324-3101

NORTH CAROLINA:

Pinehurst Hotel and Country Club

P.O. Box 4000
Pinehurst, NC 28374
(800) 672-4644

Hound Ears Lodge and Club

P.O. Box 188
Blowing Rock, NC 28605
(704) 963-4321

WEST VIRGINIA:

The Greenbrier

White Sulphur Springs, WV 24986
(800) 624-6070

VIRGINIA:

The Homestead

Hot Springs, VA 24445
(800) 336-5771

Williamsburg Inn and Colonial Houses

P.O. Box B
Williamsburg, VA 23187
(800) 582-8976

Innisbrook is taking fun and games very seriously.

Innisbrook had a head start on **Grenelefe** (formerly Arrowhead), but this Polk County property near Haines City has been developing beautifully in the hands of the Midwest Radisson hoteliers. The location on the shores of Lake Marion gives the impression of wide open spaces although it consists of

nifty little pro shop, barbecue pit and bar run by tennis director Mike Macray, are ample, warmly atmospheric, and sensibly set apart from golfing areas.

Of the two golf grounds built thus far, the 7,325-yard West Course has been ranked at the top of Florida's many courses by polls of amateur players for several years. Ed Causey, head golf professional, claims the slightly shorter

have been well renovated, as have sprawling public rooms. Good food, impeccable service, and the pleasant atmosphere which should be hallmarks of grand hotels still mean something here.

The key to the resort's worldwide renown is an astonishing six 18-hole golf courses, all but one of which play out of a mansion-like clubhouse next door to the well-chosen site of The World Golf Hall of Fame.

This wondrous web of fairways, bunkers, soaring pine trees and perilous (for golfers) still waters is truly widespread. You could even get lost in your golf cart and need help finding the way back to the clubhouse.

Dimensions of the tennis installation nearly match those for golf, with 24 courts, most clay-type and several lighted, plus a pro shop that from the outside, at least, resembles a private home. The director of tennis, Charlie Owens, is in amiable partnership with well-known Welby Van Horn, who has established his tennis clinic program here.

The sporting life in all its facets is catered at Pinehurst with a friendly crispness and efficiency that suggests an earlier era. But the best part is that the elegant hotel retains that quality and yet

is completely up-to-date, right down to computerized tee times.

Those who enjoy a sense of discovery when they travel surely will delight in the Blue Ridge Mountains of Western Carolina, and not just because of the area's scenic beauty, which is often breathtaking. Here one will find a secluded hideaway with all the appeals of a first-class resort, but on the smallest possible scale: **Hound Ears Lodge and Club**. The club, incidentally, is named for outcroppings of rock that resemble a pair of pointed ears. There are only 25 rooms in the lodge.

All the accommodations are best described as rough-hewn without rough edges, a conflict in terms that anyone who visits the rustic lodge and finds the bed turned down each night will grasp readily. Hound Ears has a reputation for fine food, easy living and novice skiing in winter. In every imaginable way, this superb resort at 3,500 feet in altitude is perfectly in tune with its high-country setting.

Streams and other natural features of the valley where Hound Ears sits are elements in the George Cobb-designed, 18-hole, 6,165-yard golf course with its preened bent-grass greens. Four hard-

surface tennis courts are supervised by a local university tennis coach, Bob Light, who gives lessons in summer. A heated swimming pool is built into a mountain grotto, where one can savor the remarkable contrasts of wilderness and civilization in style and comfort.

WEST VIRGINIA

The view from a veranda above five of the finest tennis courts money can buy is what true racquet devotees probably would consider the ultimate in spectacular perspectives. At the venerable **Greenbrier**, an extravagant idea of the little place in the country, such a veranda and court set-up is indoors.

So is the palace swimming pool, an ornate, Olympian-size affair with columns and greenery and gorgeous decor just like in the rest of the giant white hotel, which resembles The White House in Washington, D.C. Not all of the facilities, by any means, have gone under shelter at this familiar and famous hostelry. But with the weather a bit wintry in West Virginia until sometime in April, how nice to be able to play what are normally outdoor games anyway.

No one is going to do the same trick for golf. But when warmth descends upon White Sulphur Springs, any lack of sea-

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sonal longevity is more than compensated for by golfing variety. Three 18s begin and end at a clubhouse best known for its miraculous buffet lunches; The Greenbrier course, incidentally, was recently redesigned for Ryder Cup matches by Jack Nicklaus. Also outdoors are 15 clay-type courts where teaching professional Ron Bohrnstedt presides. For the really inveterate racquets person, year-round platform tennis — a great outdoor game — is even provided.

Guests at The Greenbrier expect a certain grandeur, and they get it — although some of the decor strays from freely overwhelming to frankly ostentatious. Nonetheless, everyone enjoys certain preferences, and one item warmly approved by all is the cuisine and accompanying lengthy, worthy wine list. As a resort of high standards with an excellent sports arrangement for those who are earnest in their desire to live well and play hard, too, The Greenbrier is something of an ideal.

VIRGINIA

In the neighborhood of The Greenbrier, so to speak, although actually in nearby Virginia, is **The Homestead**, another resort hotel of the grand design which also has its strong following — for

rest as well as for sports. Considered America's oldest spa, The Homestead is surprisingly relaxed for a place so large and so refined. All the ingredients of faultless hospitality — fine food, warm atmosphere, prompt service, comfortable surroundings — are standard fare. The setting in Hot Springs is idyllic, with a natural look which needs little pruning or preening as a backdrop for the hotel's familiar clock tower.

The three golf courses are special simply for taking maximum advantage of the aforementioned terrain to afford interesting and challenging play.

The golfing gem in this piece of jewelry for journeying golfers is simply called Cascades, 6,282 yards of turf that call for every club in the bag. The course, designed by William S. Flynn in 1924, lies eight miles from the hotel where, like each of the other two 18s, complete pro shop facilities and separate professional instructors await. Free transportation is provided by the hotel.

The tennis courts and clubhouse are so close to the hotel you could find them in your sleep. This is a convenience for non-sleepwalkers, too; proximity of play to your room is something many a large resort has neglected so completely that a



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car is sometimes required to get to your room after the game. Nineteen courts, all clay but one, are available, although the original one in use around 1897 no longer exists. Still found here are the old Warm Springs pools of earliest Homestead history. And the hotel can be persuaded to provide mint juleps and float them out to bathers as was traditional in days of yore.

Those days are not gone forever at the **Williamsburg Inn**. Farther east in Virginia, the Rockefellers and others have done everything possible to revive, restore, resurrect, reconstruct, or simply recreate America's Colonial past. The result is called Colonial Williamsburg. Those who see history as a pretext for travel are drawn to the town en masse. Those who are sports-minded when they sojourn, although they may be fewer in number, will be no less richly rewarded here.

This is probably the poshest American "inn" — ancient or modern or anywhere in between — that anyone has ever seen. The Regency Period appointments that were built in when the 227-room establishment opened in 1937 are too widely acclaimed for another rave review here. What's unique about the

hotel, aside from its site within walking distance of the town which once served as capital of Virginia Colony, or perhaps because of it, is how beautifully the resort blends many of the finer things that characterize destinations mentioned already.

The Williamsburg Inn doesn't dazzle you with numbers. But the eight-court complex with four hard surfaces and four of clay, is conveniently but unobtrusively woven into a wooded grove a short stroll from the main building or the neighboring 26 Colonial houses, which also serve as guest quarters. Monty Humphrey, the teaching professional, says his tennis package features unlimited use of courts — something hardly seen anywhere any more, unfortunately. This is not the high-pressure place for tennis, which, alas, many other places that offer the sport have become.

Two golf courses of 18 holes each, one executive length for less time-consuming rounds, also provide diversion for those who are less than die-hard about the game. Both courses were designed by Robert Trent Jones; the longer, named Golden Horseshoe, is 6,750 yards and par is 71. It's a nice course, of

course. And then some. As the hotel describes it, "there are ... water hazards on seven holes ... The longest par-five measures 634 yards." Wow!

Unlike tennis, which is dependent upon a worthy opponent wherever you play, golf depends on you — especially as played on The Golden Horseshoe. You are your own opponent. This fact may come to mind as you approach the tee for the infamous 16th hole, where there is no fairway at all. Only water surrounds an island-like green, joined to the rest of the course by a small footbridge.

Reaching 165 yards here across the water to drop your ball on dry land is a lot like covering 634 yards in five strokes. This sort of play is reminiscent of another great golf shot — one in South Carolina that calls for driving the ball across state lines into North Carolina. Perhaps, in light of such golfing demands, this correspondent will stick to tennis. □

John P. Ross Jr. is an avid tennis player and contributor to national tennis magazines. As for golf, however, he's still trying to reform his slice and hit the ball down the middle.

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(Continued from page 20)

denias, camellias, azaleas, ixoras, roses and others.

Some tips for using peat moss in Florida soils can increase its benefits. Sold in bales, or plastic bale-shaped containers, dried and highly compressed, peat moss is, at once, both lumpy and fluffy. As such, it takes up moisture slowly when first applied and is easily displaced by wind or torrential rain. To eliminate the problem, cut the bindings or make slits in the plastic to allow for expansion and leave it out, so that rain or watering can be absorbed into the moss itself to make it soft, loose and manageable.

For surface use in plant beds or around individual plants, a rule of thumb is to add five pounds of garden fertilizer to a 2-inch layer of moss for each 100 square feet (10 by 10 feet).

For best action, the peat and fertilizer should be spaded into the soil. On new beds where there are no plants, this should be to the depth of the spade head. Around established plants, work into the soil carefully to avoid root damage. To use as soil for starting seeds, mix one-third peat moss, one-third Perlite or Vermiculite and one-third potting soil. This also makes an ideal medium for house plants.

A bit expensive, but worth the cost for those who can afford it, pulverized peat moss makes an excellent dressing for lawns. Eight to 10 bushels spread evenly over 1,000 square feet (20 by 50 feet) and raked into the grass at the beginning of summer will increase water and nutrient retention. And, unlike soil-based dressings, it is weed-free.

Vermiculite, a mica-type mineral, is expanded by heat to form lightweight, highly absorbent particles that look much like Florida beach sand. Like sand, Vermiculite particles contain many air spaces. The difference, however, is the material's fantastic ability to absorb and store water.

As a soil-less, sterile medium, Vermiculite is ideal for starting seed. It eliminates soil-borne diseases fatal to emerging seedlings, holds moisture and provides a porous route for air and water to tiny, tender roots. Nurseries frequently combine Vermiculite with peat moss to pot many, if not most, of the indoor and outdoor plants they sell.

Perlite, used much as is Vermiculite, is derived from volcanic silicon dioxide sand that has been expanded by heat. Its pure white, tiny, pearl-like balls make it very attractive, and it is much used by florists and nurseries as an addi-

tive to bland potting mixes. During heating, Perlite expands to 20 times its original volume and produces tiny surface cavities that trap and retain moisture.

The propensity of soil conditioners to retain water makes the products equally valuable as nutritional aids. The moisture traps fertilizer and natural nutrients, slowing their passage through the porous soil, effectively slowing the leaching process. The slowed action increases plant growth by extending feeding periods.

During times of drought, when plants struggle to retain sufficient moisture to live, they are besieged by another trauma — insufficient food. Moisture is needed to break down nitrogen and other fertilizer elements into a form that plants can absorb through the roots. Peat moss, Perlite or Vermiculite singly, or in combination with soil, helps plants retain moisture, and achieve and maintain maximum growth and beauty.

Gardening Tips For July

Lawns: Mow grass every week to 10 days during summer. Because of rapid growth, lawngrasses, like plants, tend to legginess. Regular mowing helps maintain density. Watch for chinch bugs in St. Augustine.

Pruning: Any tree or plant can be safely pruned now. Good time to drastically prune trees that might cause damage to life or property during hurricane.

Planting: Transplant all kinds of trees, plants and shrubs now. Prune before moving. Dig holes before moving and line with peat moss and rich soil.

Propagation: Make air layers on favorite plants to obtain sizable look-alikes in reasonable amount of time. Ask garden supply or nursery dealer for instructions, or obtain pamphlet from your Extension Service office.

Fertilizer: Feed any fruiting trees that did not receive fertilizer last month. Fertilize newly planted materials monthly for the first year. Make light feedings.

Insects: The insect game show starts this month. It's called "Name the Bug." You can't miss. Nearly every insect common to Florida is on the prowl now. Check landscape weekly for signs of damage.

Watering: Average rainfall is around eight inches. Not bad, but it may be spotty. Water well by soaking root area for healthier plants. This also conserves water. □

Bob Robson is a member of the Garden Writers Association of America.



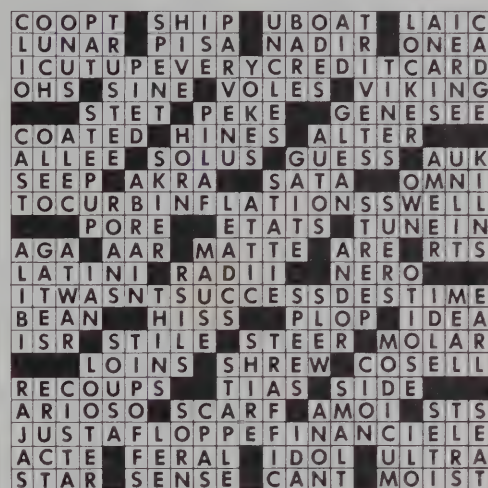
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Inclusion on this list is by merit. If you feel there is a restaurant not listed that should be included, please contact Palm Beach Life so we can check on it.

VERO BEACH

Driftwood Inn, 3150 Ocean Drive. On the ocean in the picturesque Driftwood Resort, this handsome restaurant fashioned of brick, antique wood and glass offers a varied menu: osso buco, smoked chicken, mushroom and spinach salad, and fettuccine Alfredo. Prime meats and fresh fish are grilled over mesquite charcoal from Texas which imparts a unique and delicious flavor. Another specialty is their international coffee bar. Open for dinner 5:30 to 10 p.m. 231-0336.

Forty One, 41 Royal Palm Blvd. Imaginative French chef, elegant decor and French service combine to make this restaurant one of Florida's best. Fresh oysters topped with caviar and creamy horseradish sauce, seafood bisque, iced cucumber soup, sweetbreads, seafood crepe Brittany, grouper Bonne Femme, bouillabaisse, sauteed shallots and salsify are featured. Monday through Friday, 12:30 to 2:30 p.m. and 6 to 10 p.m.; Saturdays and Sundays, 6 to 10 p.m. 562-1141.

Ocean Grill, Sexton Plaza. On the ocean and a survivor of the ocean sprays and wind for more than 50 years, this landmark seems fashioned of driftwood. Inside there is a museum of wrought iron ships' bells, stained-glass windows and mahogany. Feast on Indian River lump crab caught in the river at the restaurant's back door, plus local fresh fish. The kitchen turns out blueberry-pineapple muffins, bread, cakes and a truly authentic key lime pie. Good steak and daily specials. 11:45 a.m. to 2:30 p.m. and 6 to 10 p.m. Monday through Saturday; 5 to 9:30 p.m. Sundays. 231-5409.

The Red Tail Hawk, A1A, between Fort Pierce and Vero Beach. This oceanfront restaurant has a superlative view, especially from the "Crow's Nest." Popular for private parties. Raw seafood bar, chess pie and prime beef. 6 to 11 p.m. daily. 465-7300.

JENSEN BEACH

Frances Langford's Outrigger Resort, 905 S. Indian River Drive. Polynesian setting on the Indian River offers Polynesian and American fare. Try the Outrigger Tiki, a combination of sliced barbecued pork, chicken and lobster with Chinese vegetables and served with a secret sauce. Closed Mondays. Luncheon, noon to 3 p.m.; dinner, 6 to 10 p.m. Come by boat or car. 287-2411.

STUART

Benihana of Tokyo Steak House, on the St. Lucie River at the bridge on Ocean Boulevard. Hibachi cuisine is cooked at the table. Japanese chefs perform their unique skills with flashing knives as they prepare steak, shrimp and vegetables in full view of the diners. Eat with "waribashi" (Japanese-style chopsticks) and try a sake martini presented with a slice of cucumber instead of an olive. Lunch and dinner. 286-0740.

Jake's, 423 S. Federal Hwy. Their salad bar features clams on the half shell, soup kettle of the day, steaks, fish and sandwiches. Sit by the fire if it's cool; read a book if you like. Lunch Monday through Friday, dinner every day. 283-5111.

Le Pavillon, 3220 S.E. Federal Hwy. A haven of hospitality and fine food prepared with devotion by two Swiss chefs. Fresh foods, such as swordfish taken from Cocoa Beach waters, are offered during peak seasons. Veal with morels is outstanding. Lunch and dinner. Open October through May. 283-6688.

Thirsty Whale Oyster Bar, 281 N. Federal Hwy. Come by boat or auto to this no-frills oyster bar if you have a craving for seafood and a cold draft beer. On Pier 1 on the St. Lucie River north of Roosevelt Bridge. 11:30 a.m. to 9:30 p.m. Mondays through Saturdays. 692-9212.

JUPITER

Harpoon Louie's, 1065 SR A1A. Located on the shores of the Jupiter Inlet, with a view of the Jupiter lighthouse.

Planning a trip to Los Angeles and San Francisco? If so, you are in for some good eating, since many of the great chefs of the world are settling on the West Coast. They are drawn by the diversity of restaurants, moderate climate and proximity to the wine country and its fine wines.

The best restaurants used to be centered in San Francisco but Los Angeles has become quite an international city, too. Here are some of the finest spots to dine in the two cities:

Los Angeles

The Ginger Man, 369 N. Bedford Drive, Beverly Hills, (213) 273-7585. Owned by two movie stars, Patrick O'Neal and Carroll O'Connor, and patterned after its sister in New York, this is a fun place to go. The food is excellent but people-watching is even better.

Rangoon Racquet Club, 9474 Santa Monica Blvd., Beverly Hills, (213) 274-8926. This is an elegant restaurant, reminiscent of a British Officer's Club in Burma. Try the curry, it is tops. They also make a mean chili and their desserts are superb.

Jimmy's, 201 Moreno Drive, Beverly Hills (213) 879-2394. When you want to have a really elegant lunch or dinner, try this movie town's favorite. The food is elegant French and the service is superb, but prices are steep. It's worth it, though, because you are bound to see some of your film favorites here.

The Mandarin, 430 N. Camden Drive, Beverly Hills, (213) 272-0267. The cuisine of Northern China is served well here. The sister restaurant of the famed Mandarin Restaurant in San Francisco, it is operated by fabled Cecilia Chiang and maintains a consistently high standard in lovely surroundings.

La Bella Fontana, Beverly Wilshire Hotel, 9500 Wilshire Blvd., (213) 275-4282. For many years this has been one of the favorite hotel restaurants in the Los Angeles area. The exquisite Continental food, excellent service and elegant decor make this restaurant a delightful experience. Try their fresh fish and home-made sherberts.

Scandia, 9040 Sunset Blvd., (213) 278-3555. Enjoy authentic Scandinavian food and one of the best views in the city. Their gravlax is magnificent, their roasts juicy and hearty, and their applecake unbelievable.

Perino's, 4101 Wilshire Blvd., Los Angeles, (213) 383-1221. A world-class restaurant featuring the finest foods prepared by master chefs. Their seafood is the



The Mandarin

finest, their veal the whitest and their pasta the richest. It is a fine historic restaurant, yet as modern as tomorrow.

San Francisco

Maxwell's Plum, Ghiradelli Square, (415) 441-4140.

The dream child of owner Warner Le Roy, who operates the original Maxwell's Plum and Tavern on the Green in New York, this new restaurant is awash in a sea of pink tablecloths and burgundy velvet. It is the Barbary Coast all the way. The decor is rich and the food is excellent. No visit to San Francisco is complete without a stop here.

Le Castel, 3235 Sacramento St., (415) 921-7115. One of the finest new French restaurants in the city, Le Castel offers some of the city's most imaginative dishes. Here you will find pressed duck with green peppercorns, seafood of the season, marvelous garnishes of snow peas and dazzling desserts.

Gaylord, Ghiradelli Square, (415) 771-8822. This Indian restaurant is really international, with branches literally everywhere, including New Delhi. Try some of their fish kebabs, tandoor-cooked meats, marinated and braised dishes, and sweet, sticky desserts.

Hayes Street Grill, 324 Hayes St. (415) 863-5545. A quiet and unfussy atmosphere dominates this grill which serves simple and reliable fare. Their grilled fishes, broiled chops and roasts are tasty with creative salads and followed by simple desserts.

— Betty and Morton Yarmon

All menu items are offered daily from 11 a.m. until 10 p.m. Casual all-around restaurant where one can enjoy "munchies" such as potato skins, a bubbling cheese-covered onion soup, good hamburgers, fish of the day and entree specialties under \$10. Docks for 22 boats with casual dining on the canopied porch. 747-2666.

PALM BEACH GARDENS

The Explorer's Club, PGA Sheraton Resort, 400 Avenue of the Champions. This gourmet dining room offers specialties from around the world. Appetizers include Russian piroshki and Japanese shrimp sushi. Entrees range from tenderloin of lion to venison. Red snapper is prepared Caribbean Islands style with cilantro. Lamb chops are wrapped in strudel pastry and spiked with Greek retsina. Open 6 to 10:30 p.m., Friday and Saturday until 11 p.m.

Ristorante La Capannina, 10971 N. Military Trail (PGA Boulevard and Military Trail). Italian fare prepared and served with finesse. Raffaele Sandert and Chef Jose Quilherme, the owners, were with the original Capriccio's in Palm Beach. Spaghetti al gusto tuo (any

way you like it), rigatoni alla vodka, cannelloni and fettuccine Alfredo. Veal entrees include Saltimbocca and Zingara. Zuppa di pesce and frittura di calamari and gamberi are popular fish items. Open for lunch and dinner. 626-4632.

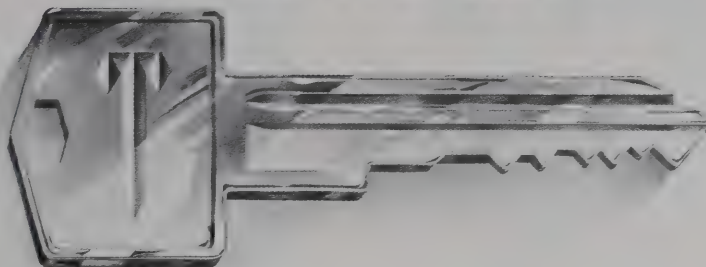
NORTH PALM BEACH

Ancient Mariner, 661 U.S. Hwy. 1. Seafood house offers conch chowder, live Maine lobster and broiled fish. "Mariner's Mix" combines broiled fish and seafood. Open 7 days from 11:30 a.m. until 10 p.m. 848-5420.

Bentley's, 730 U.S. Hwy. 1. Excellent service and an imaginative menu. Chilled poached salmon with dill sauce is among the appetizers. Homemade soups, fresh "al dente" vegetables in season, rosin-baked potatoes. You can top your prime rib with fresh asparagus and crabmeat in bearnaise sauce. A better-than-average wine list is reasonably priced. Colorful church windows and plants provide a handsome atmosphere. Lunch, dinner and Sunday brunch. 842-6831.

Jack Baker's Lobster Shanty, 211 N. Federal Hwy.

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Peter's Backyard, 420 U.S. 1 in the Village Square. Featuring an attractive salad bar and delectable entrees such as prime rib, steak and scampi, lobster tails, king crab and catch of the day. Dinner Monday through Saturday until 11 p.m. and Sundays until 10 p.m. Luncheon from 11:30 a.m. until 3 p.m. 845-6221.

LAKE PARK

Cafe du Parc, 612 Federal Hwy. Charming French restaurant in a house features boneless duck with green peppercorns, quail, sweetbreads, beef Wellington, Dover sole and salmon en croute. Desserts are special. Dinner only. 845-0529.

RIVIERA BEACH

Crab Pot, 386 E. Blue Heron Blvd. under the Riviera Beach bridge. Eat blue crabs, catfish and shrimp steamed in beer, while you smell the sea air. Lunch and dinner every day. 844-9245.

Portofino, 2447 Ocean Blvd. An indoor and outdoor Italian cafe with a view of the ocean. Try their lasagna and ravioli with homemade noodle dough. Other Italian favorites are offered at modest prices. A beautiful espresso machine turns out fantastic coffee and cappuccino creations. Pastries and pizza. Lunch and dinner every day. 844-8411.

PALM BEACH

The Breakers, 1 S. County Road. After 50 years of service, the hotel has maintained the elegance which reflects an era of a more gracious way of life. Dine in the elegant Florentine and Circle dining rooms; have an informal luncheon at the Beach Club or a quick burger or salad at the intimate Golf Club. Veal piccata with lemon sauce is the favorite entree in the Florentine Room. 655-6611.

Cafe L'Europe, in the Esplanade on Worth Avenue. European sophistication and quality fare. An extravagant dessert table laden with fresh fruits and pastries. Old-fashioned apple pancakes with lingonberries, cold plates, salads and luncheon specialties served from 11:30 a.m. until 3 p.m. In the bistro or bar area enjoy espresso coffee and drinks. Dinner from 6 to 10:30 p.m. 655-4020.

Capriccio, Royal Poinciana Plaza. A "Holiday" magazine choice. Continental and Italian delicacies. Veal dishes are most popular: scaloppine saute Capriccio, scaloppine a la marsala and veal zingara, with its shredded ham garnish and subtle light tomato sauce. Luncheon is a good value. Open every day except Sunday for dinner from 5:30 until 10 p.m. 659-5955.

Charley's Crab, 456 S. Ocean Blvd. Fresh seafood dining featuring local pompano, snapper and swordfish, plus fish and seafood from Boston and the Great Lakes. Raw bar, bouillabaisse, paella, Maine lobster and soft-shell crabs. Hours are 4 to 11 p.m. Monday through Thursday, 4 p.m. to midnight Fridays and Saturdays, and 4 to 10 p.m. Sundays. Cocktails from opening hour and food service begins at 5 p.m. 659-1500.

Chuck & Harold's, 207 Royal Poinciana Way. Their courtyard features a spinnaker covering which opens for views of the sky or you can dine on the sidewalk cafe. One menu from 11:30 a.m. until closing offers burgers, finnan haddie, homemade linguine, steaks and ribs. You can be entertained with classical and jazz piano on weekdays, mid-afternoon through cocktail hour and during Sunday brunch. 659-1440.

Doherty's, 288 S. County Road. Always a good bet, Doherty's has a pub-like atmosphere with great char-broiled burgers, French onion soup and vichyssoise. Chicken hash is similar to New York's "21" creation. Delicious shad roe and broiled bacon is offered on the

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luncheon menu. Open every day serving breakfast, lunch and dinner. The grill is open all afternoon for hamburgers. 655-6200.

Hamburger Heaven, 314 S. County Road. The claim "world's best hamburger" could be debated, but few would say the juicy, tasty burgers prepared from freshly ground, quality beef are not heavenly. They also offer steak dinners and glorious pies and cakes. Lunch and dinner. 655-5277.

Le Carousel, 235 Worth Ave. The French kitchen offers rabbit in red wine, pheasant with wild raspberry sauce, sweetbreads with wild mushrooms, bouillabaisse, plus a tempting selection of fish and meat entrees. Mussels are a luncheon delight, along with quiche, salads and patty shells filled with seafood or creamed chicken. Many luncheon items are available from 11 a.m. until 6 p.m. Stroll in after shopping for a special pastry and coffee or a drink at the large bar. 659-3113.

Mandarin, 331 S. County Road. Their all-you-can-eat luncheon buffet changes every day. Dinner menu features Cantonese fare from pineapple duckling to lobster. Pleasant atmosphere is blend of English, Cape Cod and Chinese. Takeout menu. 659-2005.

Maurice's, 191 Bradley Place. An old-timer, they've been here since 1946. Specializing in Italian cuisine, favorites on the extensive menu are seafood posillipo, osso buco and squid Milanese. Open every evening 5 to 11 p.m. 832-1843.

Nando's, 221 Royal Palm Way. A mecca for Palm Beach society for many years. The gracious owner of the restaurant that bears his name originated the scampi recipe so popular in American restaurants. Continental and North Italian cookery. Dinner only. 655-3031.

Petite Marmite, 315 Worth Ave. A perpetual award winner, Petite is an institution in Palm Beach. Garden atmosphere and delectable fare. Pastas are homemade and range from fettuccine to gnocchi. Pompano bonne femme, mussels poulette and osso buco are specialties de la maison. Pastries and cakes are baked in the restaurant's own patisserie. 655-0550.

Ta-boo, 221 Worth Ave. With its club-like atmosphere, this has been a favorite rendezvous since its doors opened in 1941. Their continental menu also has some home-style fare such as stews and soups. It's a great place to have a few drinks and dance. Lunch and dinner. Tieless and coatless gentlemen taboo after 6 p.m. 655-5562.

TooJay's, 313 Poinciana Plaza. Cafe and gourmet marketplace offers casual dining for shoppers and theatergoers, or anyone in search of good soups, salads, sandwiches and yummy pastries. Enjoy an early breakfast of bagels with lox. Pick Marc's delicious caraway rye bread for your sandwich and save room for pies, tarts, tortes and cakes. Breakfast, luncheon, dinner and after-theater service. No reservations. 659-7232.

Two-Sixty-Four, 264 N. County Road. Popular luncheon and dinner spot where one can dine on excellent hamburgers, soups and salads. Dinner entrees include, besides steaks and prime rib, catch of the day and stone crabs in season and four veal offerings. 833-3591.

Worth Avenue Burger Place, 412 S. County Road. For Palm Beachers and casual shoppers in the mood for a high-quality burger or an inexpensive dinner. Prime 10-ounce New York strip, homemade layer cakes and pies, plus some homey delights like baked apple, rice pudding and cup custard. Omelets and sandwiches are served from 11 a.m. until 9 p.m. 833-8828.

WEST PALM BEACH

Bennigan's Tavern, 2070 Palm Beach Lakes Blvd. Funky decor and casual atmosphere. Get happy from 11 a.m. to 7 p.m. when drinks are two-for-one. Continuous service from 11 a.m. until 2 a.m. Quiche in several varieties. Deep-fried vegetables, fried cheese fingers, burgers, steak and chicken. Their champagne brunch Sundays from 11 a.m. until 3 p.m. features eggs Benedict. 689-5010.

Blue Front Barbecue, 1225 Palm Beach Lakes Blvd. Barbecue-loving folks dote on the ribs grilled over oakwood fires. They also have chicken, pork and beef with the smoky flavor, plus black-eyed peas, corn bread and sweet potato pie. 833-9184.

Cafe Coconut, 123 Clematis St. A branch of the Clematis Street Cafe, it offers the same glorious soups and desserts. Try brie on the cheese board with hot bread and butter and fresh fruit. Also good are the vegetable tempura, spinach salad and sandwiches. Smoked salmon-filled crepe is popular. Moderate prices. Luncheon 11:30 a.m. to 2:30 p.m. Monday through Friday. Dinner 6 to 9 p.m. Wednesday through Friday. 832-9796.

Conchy Joe's, 615 S. Flagler Drive. Conch and New England clam and fish chowders. Bahamian peas and rice, crab cakes and conch fritters. Raw bar and broiled fresh fish of the day. Open 11 a.m. to 11 p.m. every day. 833-3474.

Dixon Li's Great Wall and Showcase Restaurant, Century Corners Shopping Plaza, 4869 Okeechobee Blvd. Quality Chinese fare featuring Cantonese, Mandarin and Szechwan style, plus dishes prepared New York and Boston style. This is the place for duck. Try the wu shu duck atop Chinese vegetables or give a day's notice for the whole Cantonese duck dipped in honey water and barbecued, or Peking duck with wheatcakes. Showcase menu features fresh fish and seafood prepared American style plus chicken and steak. 471-9394.

Dominique's, 214 S. Olive Ave. Their specialty is European-style sandwiches — the best of wursts on crisp baguettes. Varied European cheeses are offered with potato salad or chicken fricassee. Takeout or eat in. 833-2805.

Fitzgerald's, 2381 Palm Beach Lakes Blvd. A la carte menu offers imaginative choices. Filet mignon with green peppercorns or laced with stroganoff sauce is a good bet. Try the duckling in Cointreau sauce, king crab au gratin, steak kebab a la Grecque and tenderloin steak tartare prepared tableside with classical garniture. Great soups and fresh vegetables. Dinner only. Closed Sundays. 683-8262.

Frederic's, 1930 N. Dixie Hwy. Good steaks and scampi. Full-course dinners from 5 p.m. until 1 a.m. Also a supper menu after 10 p.m. 833-3777.

Granada, 624 Belvedere Road. Cuban, with Spanish accents. Paella and hearty soups. Caldo Gallego is the pride of the house. Luncheon and dinner. Closed Mondays. 659-0788.

Gulf Stream Seafoods Restaurant and Fish Market, 5201 Georgia Ave. Oyster and clam bar at the most affordable prices in the area. Hot plates include fried snapper, shrimp, oysters and Ipswich clams. Pick your fish or seafood from the retail market and have it cooked to order. Lebanese pastries. Breakfast and luncheon only. Raw bar open until 6 p.m. 588-2202.

Hyatt Palm Beaches, 630 Clearwater Park. The hotel's sophisticated Cafe Palmier will appease anyone's epicurean longings. Delicious food is beautifully presented and you'll like the little extra touches in this first-rate restaurant. Bay scallops with broccoli in creamy saffron champagne sauce, filet mignon with artichoke hearts, goose liver mousse and truffle sauce, veal Normandy with apples, morels and tomato noodles are among the offerings for dinner. The Terrace offers breakfast and continuous lunch-dinner service. You'll enjoy Italian omelettes baked open-face, sandwiches and salads lavishly garnished with fresh fruits and vegetables, ribs, steak and fish of the day. 833-1234.

La Chamade, 3700 S. Dixie Hwy. Classic French dishes plus Florida pompano and red snapper. Terrines and pates among the hors d'oeuvres. Rack of lamb and chateaubriand bouquetiere. Open for lunch and dinner. 832-4733.

La Scala, 205 Datura St. This charming Italian restaurant offers fresh pasta and homemade bread. Fish of the day and zuppa di pesce are specialties. 832-6086.

Margarita y Amigas, 2030 Palm Beach Lakes Blvd. Mexican food served in an attractive setting. Nachos, enchiladas, tacos and burros, combination plates and chimichanga. The wild toastada is outrageous but fun. Order a bucket of six South of the Border beers and have a tasting. Same menu 11 a.m. until midnight. 684-7788.

Ming Kee, 5774 Okeechobee Blvd. in Century Plaza. Takeout Chinese food cooked to order with love. Combination dinners for one, two or three that will easily serve more. Try the moo goo gai pan with thick pieces of fresh white meat chicken, snowpeas and Chinese vegetables. Good egg rolls and wonton soup. Special Chinese dishes prepared on request. 684-0482.

Nonna Maria, 1318 N. Military Trail in Luria Plaza. Intimate Italian restaurant offers provini veal dishes and pasta. Rollatini is veal stuffed with prosciutto and mozzarella cheese and topped with mushroom sauce. Zuppa di pesce heaps shrimp, clams, mussels, scungilli and calamari atop linguine. 683-6584.

Royal Greek, 7100 S. Dixie Hwy. Family restaurant offering Greek and non-Greek dishes with home-cooked flavor. Pepper steak kabobs, moussaka, pasticho and baklava are delicious. Be sure to try their Greek wines and the towering coconut meringue pie. Open for breakfast, lunch and dinner. Closed Sundays. 585-7292.

This Is It Pub, 424 24th St. Charming pub atmosphere along with good drinks, good food and friendly service. Delicious soups and chowders. Daily gourmet specials from chicken cacciatore to bouillabaisse. Fresh crusty bread, aged prime ribs and steaks, dessert drinks plus key lime pie. Continuous service for luncheon from 11:30 a.m. Tuesday through Saturday. Dinner from 5 until 11 p.m. weekdays; 11:30 p.m. Fridays and Saturdays. Closed Sundays and Mondays. Reservations suggested. 833-4997.

Tony Roma's, 2215 Palm Beach Lakes Blvd. The place for barbecued baby-back ribs and great French-fried onion rings. Or go for barbecued chicken, pan-fried brook trout, a burger or a steak. Open from 11 a.m. until 5 a.m. Steak and eggs served from 1 a.m. until closing. No reservations. 689-1703.

Victoria Station, 1910 Palm Beach Lakes Blvd. All the prime roast beef you can eat — and more. The "owner's cut" weighs 28 ounces. Railroad theme, complete with caboose and British railroad artifacts. Steak teriyaki, barbecued beef ribs and shrimp in garlic sauce are other entrees. Dinner items are available on the luncheon menu, plus a variety of half-pound burgers. The bottled house wines are excellent. 683-9505.

Willie's Fresh Seafood Restaurant, 1681 N. Military Trail. Attractive rooms with courtyard and spacious bar, Willie's has fresh fish in season. Veal Oscar features provini veal topped with crabmeat. Fresh grouper with linguine and shrimp marinara are good choices as is the clam bake for two. 686-6062.

LAKE WORTH

Alive & Well, 612 Lake Ave. Food for health. Salads, sandwiches and homemade soups. Dinner entrees include baked eggplant and stuffed avocados. Freshly squeezed juices, natural ice cream, hot carob sundaes and other desserts. Wine and beer. No smoking. 586-8344.

Cafe Vienna, 915 Lake Ave. Substantial, home-cooked fare such as sauerbraten and potato dumplings, spaetzle and wiener schnitzel. Desserts are a delight — sacher torte and the German schwarzwälder kirschtorte and apple strudel. 586-0200.

Dragon Inn, 6418 Lake Worth Road in Lake Worth Plaza. Cantonese, Mandarin and Szechwan style. Hong Kong steak, lemon chicken, Mandarin shrimp. Lunch and dinner. 965-0418.

L'Anjou, 717 Lake Ave. Entrees include crepes, omelets, eggs Benedict, beef Wellington and duck pate. You'll like this small French restaurant. Open for dinner only. 582-7666.

Mother Tongue, 1 Lake Ave. Caribbean fare. Conch goes into chowder, fritters, curry and Creole dishes. Coconut-fried shrimp, Jamaican rum shrimp and dolphin are specialties. Luncheon from 11:30 a.m. to 2:30 p.m.

Monday through Friday. Dinner 6 to 10 p.m. daily. 586-2170.

Pancho Villa, 4621 Lake Worth Road. Mexican and a few South American favorites: real tamales steamed in corn husks, chiles rellenos, tacos and enchiladas. Soncocho stew, a specialty of the house, is a tasty concoction of meat, yucca and plantains. Mexican beer is available. Continuous service from 10:30 a.m. every day. Take out or eat in. 964-1112.

LANTANA

The Ark, 2600 W. Lantana Road. Meat, seafood and fowl — and plenty of it — are available at affordable prices. The roast prime rib comes in four cuts from eight to 24 ounces or try the "elephant" 16-ounce strip. Tropical setting and an animal-related menu carry out the Noah's ark theme. No reservations. 968-8550.

BOYNTON BEACH

Banana Boat, 739 E. Ocean Ave. on the Intracoastal. Casual dining in the lounge and patio featuring soups, salads, fried shrimp, shish kebabs and steaks. Le Martinique Room specialties include roast duckling, frog's legs, veal scallopini and chicken Parmesan. Casual dining. Open 11 a.m. to 2 a.m. every day. 737-7272 or 428-3727.

Bernard's, 1730 N. Federal Hwy. Enchanting surroundings, with food to match the atmosphere. Imaginative menu with Kassler Rippchen, conch chowder; potato, leek and iced parsley soups; and prime steaks. Lunch, dinner and Sunday brunch. 737-2236.

Elina's Mexican Restaurant, 3633-B S. Federal Hwy. Unpretentious. Seats around 60 from 11 a.m. until 11 p.m. Honest soups, enchiladas, tomas, tortillas, burritos and the puffy sopapillas served with honey. Closed Mondays. 732-7252.

DELRAY BEACH

Cochran's Restaurant and Saloon, 307 E. Atlantic Ave. Antique mahogany and oak bar and Tiffany-style ceiling set the mood. Entrees include fish and seafood, chicken and steaks. Luncheon menu features a variety of burgers. 278-7666.

Patio Delray, 714 E. Atlantic Ave. Popular with the young Palm Beach crowd during the '40s, with Prince Alexis

Obolensky acting as host. The Patio retains a special ambience that says, "Florida as it used to be." Dine amid lush vegetation and blooming orchids, or on cool evenings beside one of three fireplaces. Steaks, chops and rosin-baked potatoes. Try the french-fried mushrooms and the home-style luncheons. Dinner until 9:30 p.m. 276-7126.

BOCA RATON

Casa Gallardo, 353 Town Center Mall. Authentic Mexican dinners, appetizers, desserts and drinks. Chimichanga featuring a large crisp tortilla, juicy chunks of beef and pork, and Monterrey jack cheese is tremendous. Double-frozen Margaritas are a specialty. Open seven days, 11:30 a.m. until midnight. 368-1177.

Chez Marcel, 21212 St. Andrews Blvd. Impeccable service and worthy French cuisine. Enjoy aiguillettes de canard served on Limoges plates. Soups come to the table in shiny copper pots. Imported morrels with Provini veal. Excellent pastries. 391-6676.

La Vieille Maison, 770 E. Palmetto Park Road. "The Old House," a gem of Addison Mizner, offers a romantic setting for dining. The food is excellent, the service sophisticated and the ambience agreeable. Spectacular wine list. A five-star Mobil award-winner. 391-6701.

Tom's Place, Glades Road and Old Dixie Highway. Soul food restaurant with good down-home cooking. Great ribs plus catfish and hush puppies, fried chicken, cornmeal muffins and collard greens. Inside offers a homey atmosphere. Takeout. 392-9504.

DEERFIELD BEACH

Pal's Captain's Table, Hillsboro Beach Boulevard and the Intracoastal Waterway. Come by auto or boat. Pal's menu features fresh seafood, salads and traditional favorites with Continental service and Intracoastal views. Special, lighter-appetites menu has complete but "unstuffy" meals. Fresh-baked desserts. Open for lunch, dinner and Sunday brunch. 427-4000.

LIGHTHOUSE POINT

Cap's Place, 28th Court. Offbeat restaurant accessible by boat only. Drive your car to the dock, turn on the light and a boat will take you over. Specialty is seafood. Call for exact address. 941-0418.



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POMPANO BEACH

Harris Imperial House, 50 N. Ocean Blvd. It doesn't look like a Chinese restaurant, but legions come for the Cantonese as well as American fare. Evening luau buffet is extremely popular and the price is right. Lunch and dinner. 941-2200.

FORT LAUDERDALE

Casa Vecchia, 209 N. Birch Road, situated on the Intracoastal Waterway. An exciting new restaurant conceived by the proprietors of Down Under and La Vieille Maison. A charming old house transformed into an engaging Mediterranean restaurant, featuring the ultimate in northern Italy and French Riviera cuisine. Reservations a must. 463-5465.

Down Under, 3000 E. Oakland Park Blvd. Truly down under the Oakland Park bridge. Sit at tables according to your mood — patio, porch, balcony, waterfront, garden or tavern. Dine on great food and wine. Always bustling with customers. Lunch Monday through Friday. Dinner 6 to 11 p.m. daily. 563-4123.

Le Dome, 333 Sunset Drive. A panoramic view of the city is offered in this rooftop restaurant. Extensive and imaginative menu. Osso buco, rack of lamb and San Francisco's cioppino. Open 6 to 11 p.m. daily. 463-3303.

Les Trois Mousquetaires, 2447 E. Sunrise Blvd. Worth a visit just for the pastry cart. Classic French cuisine. Lunch noon to 2:30 p.m. Monday through Friday. Dinner 6 to 10 p.m. except Sundays. 564-7513.

Sea Watch, 6002 N. Ocean Blvd. Dine where the windows open to the ocean breezes or in air-conditioned comfort in this extraordinary multilevel structure of weathered wood. Enjoy seafood or beef. Prime ribs are roasted in rock salt and served with creamy horseradish sauce. Other specialties include ocean-fresh Florida pompano and red snapper, plus the catch of the day, bouillabaisse and delicious conch chowder. Luncheon fare offers a variety of special salads, Danish sandwiches and hot entrees such as coquille St. Jacques, crepes and grouper. 781-2200.

HOLLYWOOD

Celebrity Room, Diplomat Hotel. Impeccable white-glove service and Continental cuisine at this country club resort. Nine dining rooms. "Jewel in the Crown" is

especially elegant. This is a place to be pampered if you are not on a budget. Dinner 6 p.m. to midnight daily. 457-8111.

MIAMI

Food Among the Flowers, 21 NE 36th St. This restaurant literally blooms with flowers and jungle-dense greenery. A Danish chef practices his salad and sandwich art reminiscent of Copenhagen. Closed Sundays. 576-0000.

Prince Hamlet, 8301 Biscayne Blvd. Danish food in an attractive setting and quite moderately priced. Veal Oscar, bountiful cold table and generous entrees. Try an aquavit with the "kalt bord." 5:30 to 10 p.m. daily. 757-5541.

Raimondo's, 201 NW 79th St. Raimondo's fettuccine Alfredo is a treasure. Everything is cooked to order in this Italian kitchen which is probably the best in Florida. 6 to 11 p.m. daily. 757-9071.

MIAMI BEACH

Cafe Chauveron, 9561 E. Bay Harbor Drive. Transported from New York, French haute cuisines presented in the style of the grand old days. Quenelles in Nantua sauce, pressed duck, pheasant. 5:30 to 10:30 p.m. daily. 866-8779.

The Dining Galleries (Fontainebleau Hilton), 4441 Collins Ave. Elegant dining in a classical atmosphere. Crown roast of lamb, bouillabaisse, chocolate marble cheese cake and dessert drinks. Sunday brunch. 538-8811.

El Bodegon-Castilla, 2499 SW 8th St. Spanish cuisine. Seafood paella plus the traditional paella. Caldo Gallego, snapper with green sauce. 649-0863.

The Forge, 432 Arthur Godfrey Road. Decor on the baroque side, with crystal chandeliers and stained glass. Steaks with imaginative toppings. Fifty-page wine list. Open 6 p.m. to 3 a.m. daily. 432-8533.

Gatti, 1427 West Ave. The second oldest restaurant on Miami Beach (Joe's Stone Crab has a few months' seniority) specializes in Northern Italian dishes, steak and seafood. Intimate atmosphere and excellent service by waiters who have been there up to 30 years. The son of the original owner, Joseph Gatti, is at the door, in the kitchen and keeping an eye on every table. Closed Mondays. 673-1717.

The Good Arthurs, 790 NE 79th St. located on a causeway leading from Miami to the beach. Outdoor and indoor dining. Enjoy some of the best seafood in Florida — dolphin, snapper almondine, a bountiful Caribbean bouillabaisse. 756-0631.

CORAL GABLES

Le Festival, 2121 Salzedo. Cheese souffle appetizer is a delight. Entrees include duckling a l'orange flamed in Grand Marnier, chicken in champagne sauce. The patissier turns out a delicious assortment for the dessert cart. Wine and beer only. 442-8545.

ISLAMORADA

Green Turtle Inn, at mile-marker 81.5. Conch and turtle flipper chowders. Fresh fish and key lime pie. Open every day except Monday from noon until 10 p.m. Closes for a week or two in October. 664-9031.

Marker 88, U.S. Route 1 at mile-marker 88. Fresh fish is prepared with imagination at this waterfront spot. Native mangoes, key limes and calamondins are used in the preparation of the specialties. Dinners are fixed price, served from 5 to 9 p.m. You must choose your entree when you make your reservation. 852-9315.

KEY WEST

Fogarty's 1875 House, 227 Duval St., in the old Key West area. There is plenty of atmosphere here, as well as a menu featuring Continental, seafood and curry specialties. 296-9592.

Pier Restaurant (Pier House Motel), 1 Duval St. People with a penchant for dining on the water will be delighted with the four-sided view here. Luncheon specialties include fish fingers and seafood quiche. A large dinner menu offers everything from grilled Florida grouper in dill sauce to roast rack of lamb. A house favorite, the seafood catch for two is similar to paella, but very distinctive. 294-4691.

Poor Richard's Italian Garden and Buttery, 1208 Simonton St. One of the more interesting places in the area. They advertise in "Gourmet" magazine, which gives some idea of the type clientele they hope to attract. 294-9020. □

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(Continued from page 36)

alent of the Barbizon painters in France, the precursors of Impressionism who began the continuing revolution of modern art. Like the Barbizon artists and, later, the Impressionists, the Hague painters went back to nature for their inspiration, back to nature as they saw it to be, not as social and artistic convention, said it "ought" to be, "had" to be.

Since the North Sea's south borders are covered with clouds more often than not, paintings inspired by nature will imitate the light thus produced. The pictures may indeed seem dark and dim. The Hague paintings replaced artworks that were anything but dark and dim, but instead were lighted as carefully as if by a theatrical light designer.

When you look at the actual pictures in the exhibition, a number of things about the Hague School become clear.

Jozef Israels is by far the best known, outside Holland, of the Hague artists.

The major Israels in the show is the oil, *Grandmother's Treasure*. This is a large picture, on loan from the Metropolitan, and it shows the artist's tempta-

tions toward the sentimental, anecdotal themes against which the group was rebelling. But it also shows Israels' ability to skate very close to that perilous edge without going over.

Grandmother sits in her chair by the fireplace, while her granddaughter reads to her out of a thick book, presumably the Bible. The title is a gentle pun: the girl and the Gospel are both Grandmother's treasures. Symbolically, the little girl's head and the book are in the strongest light, while granny's face is in shadow. The tiles of the fireplace, those Dutch blue-and-whites of people and objects, are beautifully painted and on the mantelpiece is a still life, just tucked in beneath the top of the picture, of humble jars and pots worthy, in their quiet way, of Zurbaran. In short, the picture does not add up to the sentimentality expected from the subject. In fact, you cannot really see the full, unshadowed face of either person.

The rejection of sentimentality is more explicit in the work of another leader of the Hague School, Anton Mauve. *Returning From Work* shows a man in the twilight, wearing a plug hat and trudging with a heavy wheelbarrow. The composition is stark: light sky, dark

middle ground, lighter foreground, the man and his wheelbarrow as dark as anything. What the figure expresses in the slope of the shoulders is slogging, slow endurance. We are in the world of work and work is hard. It shows a note of rebellion, social as well as artistic, against that branch of European salon painting filled with happy peasants singing, flirting, dancing, cleaned up and dolled up. The Hague School showed the peasant's life to be the hard, brutalizing experience it was.

Have we heard that note elsewhere around the same time? We have indeed, and perhaps our most vivid memory of it comes from the artist who is not in the exhibition but who ought to be — Vincent Van Gogh. In his early years, when he was passing from the Christian ministry to the ministry of art, Van Gogh painted stark, painful pictures of peasants at work. The best known is doubtless *The Potato Eaters*, a family group seen in the single overhead light of their kitchen: gaunt, dirty, threadbare.

Over and over in these pictures, rural poverty and the difficulty of scratching a living from a none-too-bountiful earth is stressed. Here indeed was realism, even a strong hint of social protest,



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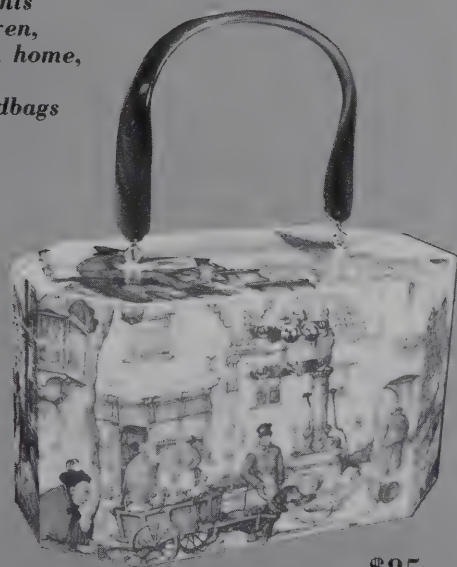
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Unlike most triptychs which depict religious scenes, Marcia Oakes Woodbury's *The Whole of Life* shows the laborious life of Dutch peasant women. The panels are of a mother and daughter.

not explicit, but implicit, made more so in contrast to the conventional artist's approach to country life as "picturesque" and colorful.

Nor was the point lost on the American visitors. In that last third, roughly, of the last century, Impressionism was by no means perceived as the dominant movement it has since been declared. Americans who set out to study art in Europe did not, as they would by 1920, automatically go to Paris. The realism of the Hague School, evoking and backed-up by the presence of Holland's 17th century, was naturally sympathetic to Americans and many came. William Merritt Chase, an American Impressionist of sorts, led annual pilgrimages to Europe and early included Holland in the itinerary. John Henry Twachtman and Gary Melchers are also among the better known Americans who absorbed something of the Hague School during their years in the country.

Two of the most interesting of the Americans were Charles Herbert Woodbury and Marcia Oakes Woodbury, married painters who stayed in Holland frequently around the turn of the century. Charles' *Canal Scene* sounds innocuous enough, but it is not. The picture is dominated by just the bottom section of a windmill. We see none of the romance of the sails, only the great, rather crudely but strongly assembled base, looking like the huge machine it is. In front is a canal, with barge; towing the barge, rope over shoulder, is a big-boned woman.

If that can be considered a plea for female emancipation — and I think it can — Marcia makes the point more pointedly. In *The Whole of Life*, she presents a triptych. The two side panels show a peasant woman of mature years on one side, and her daughter on the other, both looking much like donors in

15th and 16th century religious Dutch paintings. The center panel contains not the Virgin and Child, but the two women again, mother spinning, daughter carding, light filtering in the window behind them, penetrating with difficulty the essential darkness in which they labor.

The single false note in the show is struck by an American painting, Walter MacEwen's *The Judgment of Paris*, wherein a dressed-up Dutch boy with pipe and wooden shoes sits at a table holding an apple. Around the table, three young women work on embroidery and one of them, her back to us, rises as if to receive the prize. They are all fully dressed, thank heaven; it would be worse if they were not. But no matter how portrayed, the contrast between the myth and the moderns is too great for anything but laughter. Besides, we know very well the "judgment of Paris" on painting of this kind: it was exactly what the leading artists were fighting against.

There are two American paintings of tulip gardens and there you think things should brighten up. They do, in terms of color and light. Frank S. Hermann's *Spring — Holland — Tulip Fields* vibrates with the red of the blossoms reflected in the mauve of the clouds, yet the focus of the picture is the tulip tenders at work. Similarly, George Hitchcock's *The Tulip Garden*, centers all its brightness on the dark figure of a woman gardener, anxious and watchful, taking care of a valuable crop, not enjoying the beauty.

The best known of the Americans in the show went on — or came back — to practice their own variants on Impressionism, but the Dutch influence still can be seen in their work.

But Impressionism is decidedly not what the Hague School was doing. What the two movements had in common was

a break with the immediate, conventional past in painting, and a predilection for painting reality. For those common ends, the two schools used wildly different means and thus produced vastly different results. Which of the Dutch results turned up, enduringly, in American art of this century?

Realism, of course, was reinforced by whatever influence the Hague School exerted on American painters and through them on American art. The Eight, or the Ash Can School, are hardly descendents of the Hague realists, but there are attitudes in common. Sloan, Luks and Henri were doing for the American city very much what the Dutch had done for their own countryside.

In a sense, of course, it must be admitted that the Hague School and its American admirers and the Eight were solidly in the saddle of the wrong horse. Impressionism "won" and began the long line — the main line — that moved through Postimpressionism, Fauvism, Cubism, eventually to Abstract Expressionism. But in America, more than anywhere else, realism of one kind and another lingered.

The Dutch insistence on portraying

social inequity was raised to the tenth power in American social realism of the Depression years. Art returned to rural settings in the American scene painting of Benton, Curry and Wood. Finally, after the decline of Abstract Expressionism, realism came back into the main line of American painting. The plaster people of George Segal are enduring in much the way those Dutch peasants were and the empty, echoing streets of Richard Estes are no more empty than the Lowland landscapes in which the peasants were placed.

There is one aspect of Hague School painting that has not had much correspondence in American art but is both important and interesting. These artists were clearly seeking their way to wisdom in the "folk," the people of the land. This was a 19th century idea partially responsible for the recognition of numerous small states of Middle Europe and the Balkans after World War I. The drive toward the wisdom of the folk was one of the tangled impulses that led to the Russian Revolution, one that the Bolsheviks used to their advantage when they needed it and tried — in vain — to destroy when they could.

Folk, ethnic, people — call it what

you will, it is a powerful and elemental impulse for art as well as for politics. It appears in works as diverse as *Grimm's Fairy Tales* and the novels of Sigrid Undset, in Dvorak's symphonies and Smetana's operas.

This impulse, which swept all Europe and eventually became global in its reach, is represented in the art of painting by the Hague School, flourishing in Holland from 1860 to 1900 and attracting, almost by accident, a significant number of talented American artists.

We have reason to be grateful to the Federal Reserve Board and its art director, Mary Anne Goley, who organized the exhibition, and, of course, to the Norton's Richard Madigan, who has brought it here.

And there is one more reason for such gratitude. As Dutch painters have done before, the artists of the Hague School in this splendid exhibition teach us art can be quietly important, quietly excellent, quietly fascinating. □

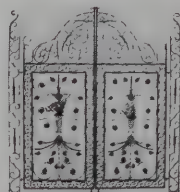
Virginia resident Frank Getlein is the author of 25 books, mostly on art. He also reviews art and theater for television and newspapers in Washington, D.C.

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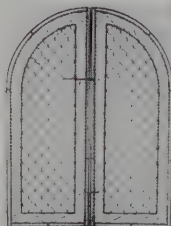
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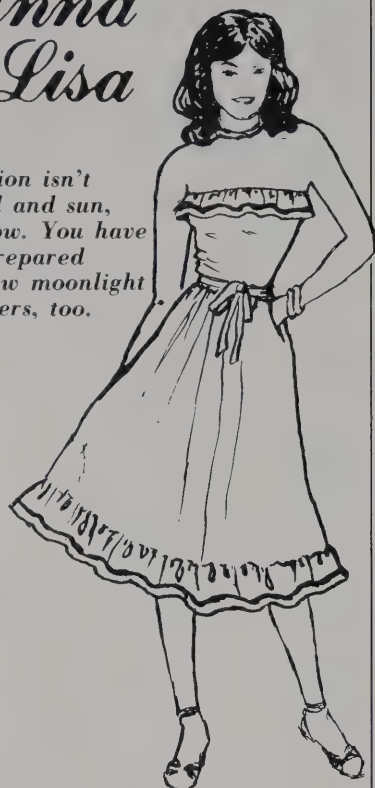
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THE STARS & YOU

Aries (March 21 - April 19)

This is a month of very mixed emotions. In fact, there are many aspects of your life which might be confusing. Since others' problems are causing most of your frustrations, it probably would be better to go away to a quiet place by yourself. You can't solve the problems of the world. Going away might be difficult if you have teenage children, but if you need professional help, be sure to get it immediately. Don't try amateur psychology. Although money is not a real problem, many of you will have to work twice as hard to attain the desired results. Your problem area is the intrusion of others into your life. For those in love for the first time, it might be better to go away and determine if this is a true romance or just infatuation. Confusion makes you accident prone, so try to keep calm. Don't let sentimentality play a big part in what you do.

Taurus (April 20 - May 20)

The social scene could wear you out since you'll probably receive more invitations than you can possibly accept. However, you are aware of which to accept and this is the time to combine business with pleasure. It will be of mutual advantage to you and your host. The secret of enjoying the social scene is to be choosy and not do anything out of a sense of duty or obligation. Don't try to take too many people with you to such functions — your attendance is important, so take advantage of it. Younger people will rely on you for advice — now is the time to teach them etiquette they need. There will be some conflict in your career but business must come first if you really want to succeed. Your responsibilities increase but you can manage. Just take your time and don't settle for second best. Time is ripe for business activity.

Gemini (May 21 - June 20)

It's not going to be easy for you to keep emotionally cool this month. In fact, July 4th could be a day when you really let off steam. It won't do you much good except that you've been at a boiling point for some time now and an outburst is inevitable. It may spoil your holiday festivities but chances are you will disguise your irritation in public. If you quarrel with your partner, keep it private — there is no need for children and friends to know about it. Communication has not been at the highest level during the year, but once you solve this problem you will feel better. By the 16th you should know which way you are going to go in life. Hopefully it will be with your mate but if not, you have plenty of time to make other arrangements. Some of your trouble has been due to boredom — doing things to please your mate while longing to lead a life of your own.

Cancer (June 21 - July 22)

You are inclined to express yourself bluntly to people you have known for a long time. This may not be the wisest thing to do right now. Although you have friends who confide in you, they don't always want logical advice — they want sympathy. Try to be tactful and the month will pass smoother. Also, there could be a small setback in your finances this month. It won't be too damaging, but be prepared to sell some stock or use some dividends for necessities. The setback is temporary but needs attention. There is, however, a bright side — as suddenly as the crisis arises, so will a small windfall. It may not be enough to cover all your needs, but you will not be suffering financially by the end of the month. You tend to overextend yourself financially either by renovating your house or registering your children for an expensive school, but there is no reason you shouldn't do so.

Leo (July 23 - Aug. 22)

If you are planning a short vacation, go with a friend with whom you get along well. You won't enjoy it as much if you go on your own and rely on meeting someone at the other end of the journey. You need the companionship and you'll get more pleasure from being with a close associate. However, be aware of friends trying to take advantage of you. Make sure you clarify who will pay which expenses. Don't, however, go with someone who doesn't interest you because they'll become a burden later and spoil your chances of having a good time. This is the month when you need to laugh and enjoy every moment of the day. You don't need depressed people around you. Most of all, dress well and show yourself off — you know you are special but it's nice to impress others. You have a lot of determination and you will find your mind on business.

Virgo (Aug. 23 - Sept. 22)

You will receive many social invitations and new opportunities for business this month. However, a heavy romance could impede your taking advantage of the situation. Try not to let this happen because you may ultimately regret it. You may think you have to make a lot of money to please your loved one but if he/she cannot see your charm and personality, you should look elsewhere. You have no need to feel inadequate. Your need to adjust to circumstances where romance, business and ordinary social life blend and balance is something you are gradually learning, but it is a slow process. You like to tackle one thing at a time and at the moment, that is not possible. For those Virgos not in a good financial position, it is better to be financially skilled rather than emotionally secure. You can always work on emotions later. Most Virgos will visit old friends.

Libra (Sept. 23 - Oct. 22)

Try not to make impulsive decisions this month. You easily could be tempted to buy what appears to be a bargain but turns out to be nothing but a financial and emotional impairment. For instance, beware of apartments now available which seem like bargains — maintenance fees may go up phenomenally within the next year and then you'll be no better off than if you hadn't moved. Librans tend not to check details or get experts' advice. You also have a tendency to want things immediately; not a good policy — particularly this month. So take time to think. If you get a letter from the IRS, don't panic. Study it; you could have made a mistake. Get someone to help you. Don't trust your own judgment until after the 21st. However, continue to think carefully in terms of money. Many Librans will find last month's romance is deteriorating.

Scorpio (Oct. 23 - Nov. 22)

This is going to be a memorable month for many Scorpions. Those who swore they would never get married again will find themselves totally committed, while many younger Scorpions get engaged. Not only is the marriage market high for this sign, so is the divorce rate. It's a month of extreme emotions but Scorpions always seem to thrive when emotions are high. Try not to make plans for overseas travel because something could go wrong while you're away. Most Scorpions will find they must return to their own country for urgent business. Don't allow this chance to take care of business by having a good time. Normally you are impulsive and concerned with only your own affairs. This month many people's affairs depend on you and you should try to be as helpful as possible. This will be an exciting month, but not a totally happy one.

Sagittarius (Nov. 23 - Dec. 21)

With an improvement in your health, you are able to get back to a better way of life. If your career is important, extra work won't seem such a hardship. However, you should not take your good health for granted. You could have a slight relapse in the first nine days of the month. Health is something you have to work on if you're going to enjoy life as you'd like. Take on less responsibility for other people's lives and particularly jobs in which there is not much pay if you need money. Of course it's always good to have a volunteer and a Sagittarian is an invaluable one. However, think of yourself, particularly if you are over 40. As you near your birthday, the better characteristics of your sign seem to emerge. This includes your ability to get along with others. People may not always show their appreciation, but no one talks about you behind your back.

Capricorn (Dec. 22 - Jan. 19)

You are going to have to face a large number of challenges this month. Your actions and attitude of the previous months will determine the measure of success. For instance, if you have goofed off at work, expecting someone else to accept your responsibilities, you could lose your job. You can meet these challenges very well because your planetary pattern is good. However, too many Capricorns are not good at maintaining relationships and give up too soon or don't see the reality of their relationships. It is better to get the air cleared now so you can move on to other things. You are in love with love. Don't put anyone on a pedestal. Business challenges may be more severe or dramatic than those of your emotional life. To compensate for so many challenges, you are likely to go on a spending spree. Check your bank balance before you go.

Aquarius (Jan. 20 - Feb. 19)

If you value your reputation, be careful where you go and with whom. There is an element of scandal around you which may not necessarily be true but gossip certainly won't help, particularly if you have children. It is an emotional month and you may try to rationalize losing your temper in public. However, there is never a good excuse for bad manners. So be careful and realize your weaknesses — gossip could emphasize them. If you're working hard in your own business or on building a career, be diplomatic. In fact, during the entire month you should vow to keep calm. If you're working for someone else, chances are you'll be reprimanded for something you neglected to do. This could again arouse your temper but before it does, be sure you didn't make a mistake and deserve the reprimand. If you were wrong, admit it, apologize and try to forget it.

Pisces (Feb. 20 - March 20)

Make others aware of you this month — including your mate, your children and your friends. Go to clubs and other social places and get involved. It is important to remain visible because if you go away, others might take advantage of your absence. Don't take a vacation until you have tied up some loose ends at work. If you leave too soon, you might return to find someone has usurped your authority. It's a confusing month with many things to straighten out. Start with yourself. Don't be a daydreamer. Dress well and never let yourself be put at a disadvantage in conversation. You're the optimistic type and this is a time when your optimism is necessary. You can keep going just on your ego and past achievements. However, beware of those trying to con your partner or deceive you. By the end of the month, you will be successful.

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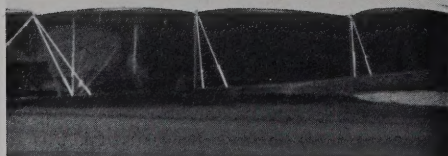
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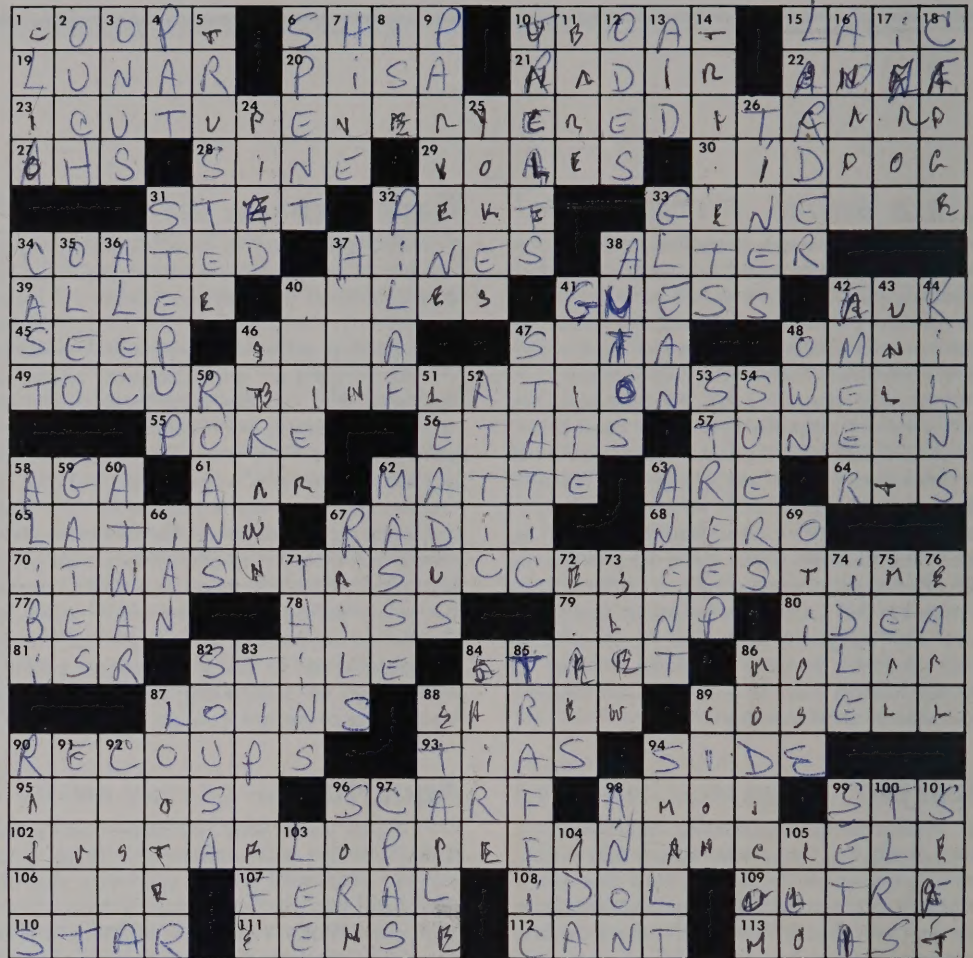
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- 103 Ancient Roman chest
- 105 Blue ceramic pigment
- 107 Sponge or beg; Scottish
- 109 Auditors, for short
- 111 At another time
- 113 Bristle: Comb. form
- 115 Savile Row craftsmen: Abbr.
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